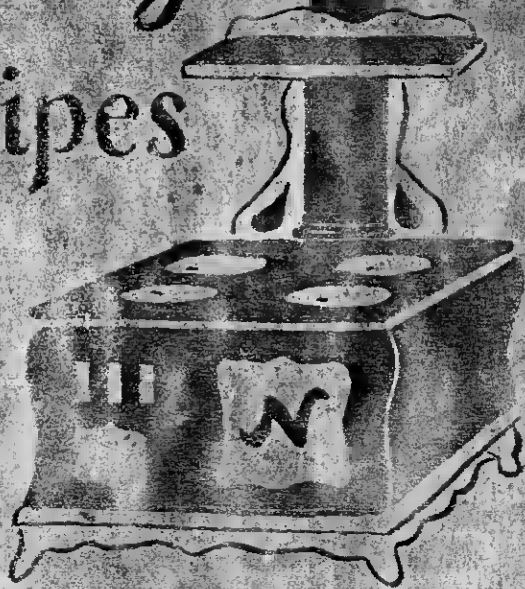


MOTHER  
*Nicolay's*  
Recipes



*Mother  
Nicolay's  
Recipes*

Compiled By

BARBARA M. NICOLAY

PROFITS RECEIVED FROM SALE OF THIS BOOK  
WILL BE GIVEN TO THE  
WOMEN'S SOCIETY OF CHRISTIAN SERVICE

**Jefferson Avenue Methodist Church**

DETROIT, MICHIGAN

1951

I invite you to thumb  
 Through my little book  
 With a hope, you may find  
 Something different to cook,  
 All through my life,  
 I've heard it said,  
 'A man's reached through his stomach  
 'Stead of his head.'  
 At pleasing their men,  
 My girls have done well,  
 So I've sought out their secrets  
 To make my book sell.  
 Nina, the eldest,  
 With her family small  
 You'll see has done well  
 In the culinary call  
 Jo taught Home Ec  
 Way out in the west  
 Where many a fine student  
 Came through with the hest  
 Bertha and Elsie  
 My elder sons' wives  
 Delight their families  
 With good cakes and pies.  
 Mary adds to her talent,  
 Foods found on the coast  
 Her East and West mixtures  
 Make all of us hoast.  
 Elsie, wife of my son  
 Who's a potato chip maker  
 Is a wonderful cook  
 And an excellent baker  
 Lenora operates  
 The Old Chimney Inn  
 And has done much in cookery  
 The public to win  
 Eunice and Helen  
 With their many sons  
 Find no end in cooking  
 Ples, sakes and hunns.

1953

I wanted to publish  
 An improved edition  
 And decided to do so  
 On one condition  
 That my lovely granddaughters,  
 Both real and in-law  
 Contribute their recipes  
 Which I tasted and saw  
 They responded so well,  
 I'm happy to state,  
 My family cookhook  
 Is now up-to-date.  
 I dedicate this hook  
 To my family fine  
 Whose secrets I've sought  
 To combine with mine.

Barbara Nicolay

## APPETIZERS . . . COCKTAILS

### POTATO CHIP "DUNK"

Elsie S. Nicolay

- 1 pkg. cream cheese
- $\frac{1}{4}$  tsp. onion juice or grated onion
- tbsp. horseradish

Cream ingredients until thoroughly mixed and soft with a fork or electric mixer. Add enough coffee cream to make mixture of spreading consistency. Place the bowl of spread in the center of a large plate or platter and surround with potato chips, (New Era, of course).

Other tasty "dunking" mixtures for Potato Chips—

1. Rub a bowl with a toe of garlic. Cream bleu cheese, cream cheese and Worcestershire sauce to taste.
- 2.—Combine softened cream cheese and anchovy paste with finely chopped onion. Moisten with cream until "dunking" consistency.
3. Chop chicken livers very fine. Combine with chopped hard boiled eggs and moisten with Worcestershire sauce or lemon juice.

### HOT CHEESE BALLS

Lenora Dotten

- $\frac{1}{2}$  lb. grated cheese (medium or strong)
- $\frac{1}{4}$  lb. butter or oleo
- 1 c. flour
- Dash cayenne

Mix cheese and butter, add flour and cayenne and mix well. Form into small balls. Bake on a cookie sheet 15-20 min. 400°. Serve hot. May be mixed the day before and left at room temperature over night. Wonderful at a buffet wedding table, with salads, or as a snack.

### DAINTY COCKTAIL BISCUITS

Helen Pierron

- |                         |                             |
|-------------------------|-----------------------------|
| 2/3 cup flour           | $1\frac{1}{2}$ tbsp. butter |
| $\frac{1}{2}$ tsp. salt | 2 or 3 tbsp. milk           |
| 8 tbsp. grated cheese   |                             |

Mix and roll as for pastry, spread with deviled ham mixture. Roll as for cinnamon rolls, slice thin and bake in hot oven. (Roll pastry thin and cut in small rounds so the biscuits will be dainty.)

The deviled ham is made with any kind of ham ground and seasoned with prepared mustard.

### CRAB MEAT SANDWICH

Lenora Dotten

- 1 can crab meat mixed with cream sauce as follows:
- $1\frac{1}{2}$  tbsp. flour
- $1\frac{1}{2}$  cups milk
- $1\frac{1}{2}$  tbsp. butter

Mix—put on toast points and broil in oven.

### CREAM CHEESE AND CHIPPED BEEF APPETIZERS Lenora Dotten

Season cream cheese with onion, salt, and a small amount of salad dressing. Make into a small roll about the size of a lead pencil. Wrap a piece of chipped beef around the cheese, fasten with toothpick and put in broiler until meat is frizzled.

## MELON BALL COCKTAIL WITH GINGERALE SHERBET

Helen Pierron

Fill cocktail glasses with balls cut from various kinds of melons and just before serving add balls of Gingerale Sherbet made as follows:

2 cups boiling water.	$\frac{1}{4}$ cup cold water
1 cup sugar	$\frac{1}{3}$ cup orange juice
Grated rind of 1 orange	$\frac{1}{4}$ cup lemon juice
1 tbsp. gelatine	2 cups gingerale

Combine boiling water, sugar and orange rind, cook 5 minutes. Add gelatine, softened in cold water and stir until dissolved. Cool, add fruit juices and gingerale and freeze.

## BEVERAGES

### FRUIT PUNCH WITH LIME SHERBET

Eunice Sellers

Make a good lemonade, using at least 12 lemons, (this should make about one gallon of lemonade). Add the juice of 12 oranges and a large can of pineapple juice, pear juice may also be added. Be sure to keep it yellow in color. Chill and then pour into large container, add large chunks of ice. To each punch bowl of punch add one bottle of sweet gingerale. Use ice cream dipper or large round spoon and float rounds of lime sherbet on top of punch. Should be served in tumblers, in each tumbler serve a round of sherbet and fill up with punch. Serve each guest with a straw and a spoon. Delightful for a garden party.

### MULLED CIDER

Dorothy Deal

1 qt. sweet cider  
5 whole cloves  
3 whole allspice

Mix all together and heat over a low flame stirring often for about 15 minutes. Strain and serve hot. Serve 6.

### HOT SPICED GRAPE JUICE

Dorothy Deal

2 c grape juice	5 whole cloves
A 2" piece stick cinnamon	$\frac{1}{2}$ c sugar

Bring to boiling point and boil 2 minutes. Add:

1 tbsp. lemon juice  
3 tbsp. orange  
Strain and serve hot.

### FOUNDATION PUNCH

Mary Deal

8 oranges  
4 lemons  
 $1\frac{1}{2}$  c sugar  
Water to make one gallon

### GRAPE PUNCH

1 part foundation punch to 1 part grape juice.

### STRAWBERRY OR RASPBERRY PUNCH

1 part foundation punch to 3 parts strawberry or raspberry juice

### CRANBERRY PUNCH OR PINEAPPLE PUNCH

3 parts foundation punch to 1 part cranberry juice or pineapple juice.

### COCOA

Patty Deal

2 tbsp. cocoa  
4 tbsp. hot water  
¼ tsp. vanilla

Spk. salt  
1½ c milk

Mix cocoa, sugar, salt and hot water; add milk, heat; add vanilla and serve.

### PAUL'S FROSTED COFFEE

Nonnie Dotten

2 cups iced coffee  
½ pint vanilla ice cream  
1 cup milk

Combine ingredients in order given. Shake in a cocktail shaker until well blended and serve in tall glasses. Serves four.

### HOT PUNCH OR RUSSIAN TEA

Mary Deal

1 46 oz. can orange juice  
2 small cans lemon juice  
3 lbs. sugar  
12 tbsp. black tea

3 gallons water  
48 whole cloves  
2 sticks cinnamon

Put spices and tea in a bag, put in water and boil 20 minutes. Add juices and sugar, bring to a boil. Remove bag when seasoned to taste. Makes 5 gallons and serves 80 to 100 people.

## BREADS

### QUICK BREAKFAST COFFEE CAKE

Lenora Dotten

Use one of the muffin mixes—without cornmeal. (Duff's is best.) Use a little shortening with the liquid for the dry mixtures. Make a crumble of brown sugar, butter and cinnamon. Use an iron skillet greased with butter. Make a thin layer of the batter and sprinkle the crumble quite liberally. Continue this until the skillet is about an inch from the top. Place in a moderate oven and bake 20 to 30 minutes. Slice and butter as you would bread or cake.

### BANANA BREAD

Elsie King Nicolay

½ c. butter  
1 c sugar  
2 eggs  
3 bananas

1 tbsp. sour milk  
1 tsp. soda  
¼ tsp. salt  
2 c flour

Mix and bake 1 hour. It is nice baked in two small loaves or a flat pan.

## CORN BREAD

Bertha Nicolay

Sift together,

1 c. flour  
2 c yellow cornmeal  
1 tsp. baking powder

1 tbsp. sugar  
1 tsp. salt

Add 2 c. buttermilk with 1 tsp. soda dissolved in it. Add 2 eggs and beat well. Add 2 tbsp. melted shortening. Bake in greased pans in moderate oven.

## DATE BREAD

\* Virginia Nicolay

Combine,

1 c dates (cut up)  
1 tsp. soda  
1½ c. boiling water, cool

Sift together,

2 c flour  
1 c whole wheat flour  
1 tsp. salt

Beat 1 egg and add 2 c brown sugar, 4 tbsp. melted shortening and 1 c chopped nut meats. Combine egg mixture with dry ingredients and date mixture alternately. Divide into two loaf pans and bake at 350° 45-60 min.

## CINNAMON ROLLS

Mother Nicolay

2 cups hot water  
1 tsp. salt

½ cup sugar  
2 tbsp. butter

Mix and cool slightly. Add 2 beaten eggs and 2 cakes yeast dissolved in ¼ cup luke warm water. Add 3 cups flour and mix well. Add 4 cups flour and mix well. Set in ice box over night or at least for four hours. Roll out oblong, brush with melted butter, sprinkle over cinnamon, raisins and brown sugar. Roll and cut as for cinnamon rolls and set in pan to raise in which has been melted 2 tbsp. butter and ½ cup brown sugar. Let rise 1½ to 2 hours. Bake at 375 degrees.

## ICE-BOX TEA ROLLS

Mary Deal

2 cakes yeast  
1 cup cold water  
¾ cup sugar  
3 eggs

1 cup boiling water  
1 cup melted lard  
1 tsp. salt  
About 6 cups flour

Mix lard, sugar, hot water, cold water, except a little to dissolve yeast in, well beaten eggs and salt. Add yeast which has been dissolved in luke warm water. Sift flour in one cup at a time and mix well. Should be rather a stiff dough and may take a little more than six cups of flour. Put in ice box over night. Can take a portion any time to make rolls. Let rise about three hours before baking. Dough will keep in ice box one week to ten days.

## LOUISE'S SHREDDED WHEAT ROLLS

Helen Pierron

Pour 2 cups boiling water over 6 Shredded Wheat Biscuits

2 cups scaled milk  
½ cup brown sugar

1 tsp. salt  
5 tbsp. butter and lard. Let cool

2 cakes yeast dissolved in a little water; add, then stir and knead. Let rise until light; work into rolls and let rise again.

## ANN'S MAPLE NUT BREAD

Helen Pierron

1 cup sugar  
1 large or 2 small eggs  
 $\frac{3}{4}$  cup milk  
4 cups flour

4 tsp. baking powder  
 $\frac{1}{2}$  to 1 cup nut meats  
1 tsp. Mapleine flavoring

Mix as cake. Allow to stand 20 minutes before baking. Bake 50 minutes in slow oven.

## OATMEAL MUFFINS

Nina Barnett

1 cup wheat flour (whole wheat)  
 $1\frac{1}{2}$  cups rolled oats  
4 tsp. baking powder  
1 tbsp. melted butter

$\frac{1}{2}$  tsp. salt  
1 cup milk  
1 egg

Grind oatmeal, combine dry ingredients. Beat egg and add to milk. Mix all together and put in muffin tins. Bake 25 minutes in moderate oven.

## POP-OVERS

Marie Sellers

Grease muffins tins generously and heat them in the over while you mix the batter.

Sift 1 c flour with  $\frac{1}{2}$  tsp. salt. Add 2 eggs, 1 c water and 3 tbsp. powdered milk and 2 tsp. melted butter or margarine. Beat until smooth, about 2 minutes. Fill sizzling hot, greased muffins tins two-thirds full. Bake in a hot oven (450 degrees) 20 minutes, then reduce heat to 350 degrees and continue baking 15 minutes longer. Makes 1 dozen.

## SEIVER CAKES (A family recipe)

Mother Nicolay

2 eggs  
 $\frac{1}{2}$  tsp. salt  
 $2\frac{1}{3}$  c sour milk

$\frac{1}{3}$  cup sour cream  
 $\frac{1}{2}$  tsp. soda

Flour enough to make a stiff dough

Knead well, let stand  $1\frac{1}{2}$  hours or overnight. Roll to about  $\frac{3}{8}$  inch thick. Cut in pieces about 2"x3". Cut a short slit in the center and fry in deep fat. Serve hot with maple syrup.

## MOTHER BOLDIA'S STRUDEL

Elsie Pierron

3 cups flour  
1 cup water  
1 tsp. salt

Sift flour in bowl, make a nest in it and add the salt, then add the water gradually. Knead on board, just as you would bread. Flour the board well, place the dough on it and cover with a towel. Allow to stand about 30 minutes. While dough is setting, prepare filling; can be made of apples, cherries any other fruit or of cottage cheese. Prepare filling as you would for a pie. Place a white cloth on any average sized kitchen table. Now the "stretching" is ready to begin. Place the dough in the center of the table and roll out round to about  $\frac{1}{2}$  inch thick. Brush the entire surface with melted butter or shortening. Now reach under the dough and stretch it gently all around until it is paper thin. Trim off the thick edges that are hanging over the edges of the table. Allow dough to dry a few



minutes so as to lose it's stickiness. Sprinkle melted shortening all over the surface of the dough. Spread filling over one-half of the dough. With the aid of the cloth start to roll dough over (toss it so it won't be too tight) pulling the cloth and dough toward your body. Roll to the end. Now place in large well greased baking pan. Start at one corner of the pan and coil back and forth. Do not cut until after it is baked. Brush with melted shortening and bake in a medium oven to golden brown. When ready to serve, cut in large squares, sprinkle with powdered sugar and serve warm. Should be eaten with the fingers as a roll or cookie. If a large quantity is made, place it in the ice box after it is baked and warm just before serving. Take the dough that you have cut off the edges, roll out and stretch and proceed as you did for the first Strudel. Don't feel badly if the first one gives you trouble; when I stretched my first one, I dropped it on the floor and had to start all over again.

### WAFFLES (Original)

Jo Coski

1 cup flour  
1½ tsp. baking powder  
Salt

1 egg  
2 tbs. Wesson oil or butter

Sift flour, baking powder and salt together, add milk enough to make a medium heavy batter and beat until smooth, then add more milk to make medium thin batter. Add oil and egg yolk. Stir in well and lastly fold in beaten egg white. Bake in a waffle iron or as pancakes on griddle. Serve with syrup, currant jelly or eggs and bacon.

### GRANDMA'S WAFFLES

Mother Nicolay

2 eggs  
2 cups sour or buttermilk  
1 tsp. soda  
2 cups sifted flour

2 tsp. baking powder  
½ tsp. salt  
6 tbs. shortening

Beat egg yolks well, then beat in sour milk and soda, next beat in dry ingredients and melted shortening. Fold in stiffly beaten egg whites.

### WALNUT BREAD

Doris J. Duchene

½ cup sugar  
1 egg  
1¼ cups milk

1½ cups chopped Diamond walnuts  
3 cups Bisquick

Mix your ingredients together. Mix in Bisquick and beat hard 30 seconds. Bake in well greased loaf pan, 9½x5¼x23¼ in., 45 to 50 min. in moderate oven (350°) until done.

## CANDY, SAUCES AND FROSTINGS

### BUTTERSCOTCH NUT FUDGE

Marie Nicolay

¼ c butter  
1 c brown sugar  
1 c granulated sugar

¾ c sour cream  
1 tsp. vanilla

½ c chopped black walnuts or California walnuts

Melt butter in heavy saucepan, add brown sugar and heat to boiling, add granulated sugar and sour cream. Cook over low heat, stirring until sugar

dissolves to soft boil stage (236°). Cool at room temperature without stirring until lukewarm (110°). Beat until mixture holds its shape. Add vanilla and nuts. Quickly spread in greased pan.

### LOETTA'S FUDGE

Loetta Nicolay

4 c sugar  
1 stick oleo  
1 can (large) evaporated milk  
Cook until it forms soft ball

2 pkgs. chocolate chip  
1 jar marshmallow cream  
1 tsp. vanilla  
Nuts

Pour cooked mixture over nuts, chocolate chips and cream. Pour into greased pan.

### MINT FUDGE

Marie Nicolay

4 c sugar  
1 14½ oz. can evaporated milk  
½ c butter or margarine

1 12 oz. pkg. chocolate mint wafers  
½ lb. marshmallows  
California walnut halves

Combine sugar, milk and butter. Cook to soft-ball stage (234° to 236°), stirring constantly. Remove from heat. Add mint wafers and marshmallows. Stir till blended. Pour immediately in buttered 13x9x2 inch pan. Cut in squares. Place walnut half on each piece.

### FUDGE

Betty Smith Nicolay

3 pkgs. chocolate chips  
1 pt. jar marshmallow fluff (not cream)  
½ c oleo in pieces

½ c nutmeats, chopped  
2 tsp. vanilla

Boil for 7 minutes 4½ cups sugar and 1 large can of condensed milk. (Time is figured after syrup is brought to boiling point.) Remove from heat and pour slowly over mixture combined in large bowl, beating all the time. Pour into two large buttered pans. Makes 4 pounds.

### POP CORN CAKE

Mother Nicolay

Make syrup of

1 c sugar  
½ c white corn syrup  
3 tbsp. water

Boil to light crack stage. Pack popped corn in Angel food pan, pour syrup over and allow to set. Remove from pan by running knife dipped in hot water around the sides and laying hot damp cloth on the bottom of pan. Frost with any thin icing and decorate with cake candies.

### PEANUT BRITTLE

Elsie King Nicolay

2 c white sugar  
1 c white syrup (Karo or similar kind)  
½ c water

Boil until it is at the hard ball stage. Add 1 tbsp. butter and 1 cup raw peanuts, continue cooking until it turns dark as desired. Remove from the fire, add 1 tsp. soda and 1 tsp. vanilla, pour in a buttered pan making as thin as possible.

### BROILED ICING

1 c brown sugar  
3 tbsp. cream

$\frac{1}{2}$  c coconut  
2 tbsp. melted butter

Mix together, spread on cake and place under the broiler until brown.

Mary Deal

### CARMEL SAUCE

$1\frac{1}{2}$  c brown sugar  
 $\frac{2}{3}$  c white Karo syrup

Boil together to a soft ball stage. When partly cool add 1 small can of evaporated milk, a spk. of salt and 1 teaspoon of vanilla. This is a good topping for ice cream or puddings.

Mary Deal

### FOAMY EGG SAUCE

$\frac{1}{2}$  c heavy whipping cream  
1 egg white, beaten stiff

$\frac{1}{2}$  c powdered sugar  
1 egg yolk, well beaten

Mix in order given. Flavor to taste. Vanilla is very good, also lemon. This is a good pudding sauce or good on fruits, especially baked apples.

Mother Nicolay

### PHILADELPHIA CREAM CHEESE FROSTING

1 pkg. cheese  
1 tbsp. vanilla  
2 c confectioner's sugar

2 tbsp. cream  
Mix well.

Jessie Nicolay

### AUNT JANE'S ICE CREAM TOPPING

1 quart sugar  
 $\frac{1}{2}$  c water

Cook for a thick syrup. Add 1 quart ripe, whole strawberries, boil 20 minutes. Let stand in pan until morning, put in jars and seal. Will retain their bright red color.

Mother Nicolay

### LEMON SAUCE

(A favorite sauce to "perk up" everyday food)

$\frac{1}{2}$  c sugar  
1 tbsp. cornstarch  
 $\frac{1}{8}$  tsp. salt  
 $\frac{1}{8}$  tsp. nutmeg

1 c boiling water  
2 tbsp. butter  
 $1\frac{1}{2}$  tbsp. lemon juice

Mix sugar, cornstarch, salt and nutmeg, gradually add hot water and cook over low heat until thick and clear. Add butter and lemon juice. Delicious on warm gingerbread.

Ruth Sellers

### RAISIN SAUCE

Mix

$\frac{1}{2}$  c brown sugar  
1 tsp. dry mustard  
1 tbsp. flour

2 tbsp. lemon juice  
 $\frac{1}{4}$  tsp. grated lemon rind  
 $1\frac{1}{2}$  c water  
 $\frac{1}{3}$  c seedless raisins

Slowly add

2 tbsp. vinegar

Cook over low heat until thick, stirring constantly. Especially good with roast pork or baked ham.

Ruth Sellers

## STRAWBERRY FLUFF TOPPING

Virginia Nicolay

Put in electric mixer

- 1 c sugar
- 1 c sliced fresh strawberries
- 1 egg white

Beat until light and thoroughly blended. Nice on plain white cake.

## RAW APPLE ICING

Virginia Nicolay

- 1 large apple (chopped)
- 1 c sugar
- 1 egg white
- 1 tbsp. lemon juice

Put in mixer and blend well. Nice to use on plain cake. Does not keep well.

## CAKES AND COOKIES

### APPLE SAUCE CAKE

Opal Nicolay

- |                               |  |
|-------------------------------|--|
| 1 c lard                      | 1 tsp. cinnamon                        |
| 2 c sugar, blended            | Combine spices and soda to apple sauce |
| 2 c apple sauce (unsweetened) | 4 c flour                              |
| 1 tsp. soda                   | 1 tsp. baking powder                   |
| 3/4 tsp. cloves               |  |

Mix 2 cups raisins floured and 1 cup nuts. Mix to the above 2 eggs, well beaten. Cover with sour cream icing.

### BLACK NIGHT CAKE

Jo Anne Nicolay

- |                  |                      |
|------------------|----------------------|
| 1 1/4 c sugar    | 1 1/2 c flour        |
| 1/2 c shortening | 1 tsp. baking powder |
| 2 eggs           | 1 tsp. soda          |
| 1/2 c cocoa      | 1 tsp. vanilla       |

Bake in a shallow pan 8"x10", 50 minutes at 350 degrees. This is a thin batter.

### BUSY DAY CAKE

Patty Deal

- |                          |                  |
|--------------------------|------------------|
| 1 2/3 c flour            | 1/3 c butter     |
| 1 c sugar                | 2/3 c milk       |
| 1/2 tsp. salt            | 1 tsp. flavoring |
| 2 1/2 tsp. baking powder | 1 egg            |

Put all in mixer bowl, beat two minutes, bake at 350 degrees 30 to 40 minutes.

### DEVIL'S FOOD CAKE

Elsie S. Nicolay

Mix 2 level tsp. soda with 1/2 c cocoa. Add 1/2 c cold water. Beat until creamy. Set aside while you mix the following:

Cream 1/2 c butter and 1 1/4 c sugar, add 2 egg yolks. Alternately add 3/4 c buttermilk and 2 1/2 c flour. Add cocoa mixture and 1 tsp. vanilla. Fold in stiffly beaten egg white. Will make 3 large layers.

## CHOCOLATE CAKE

Mary Frances Ryan

Sift into a bowl  
2 c sifted flour  
1/4 tsp. soda  
3/4 tsp. salt

1/2 c shortening  
1 c buttermilk or sour milk  
1 tsp. vanilla

Add  
2 c brown sugar

Beat for two minutes and add  
3 eggs

2 squares unsweetened chocolate (melted)

Beat two minutes more. Bake in layers 30 to 35 minutes or in an oblong pan 40 to 45 minutes at 350°

## \$100.00 CAKE

Lillian Boyle

2 c flour  
1 c sugar  
1 1/2 tsp. soda  
4 tbsps. cocoa

2 tsp. vanilla  
1 c water

1 c salad dressing (Miracle Whip)

Combine dry ingredients, add water, add Miracle Whip. Beat two minutes. Bake in a loaf pan for 35 minutes.

## ICE-BOX CAKE

Eunice Sellers

Combine

16 graham crackers, crushed  
2 tbsps. butter  
3 tbsps. brown sugar

Press one-half of this mixture in the bottom of an 8"x12" pan.

Cook together until smooth

1/2 c sugar  
2 egg yolks, beaten  
Spk. salt

Soak 3/4 tbsps. plain gelatin in 1/2 c cold water. Add to the cooked mixture while hot, stir well, cool. When it begins to congeal add

2 egg whites, stiffly beaten  
1/4 pint cream, whipped  
1 tsp. vanilla

Pour over cracker crumb mixture. Sprinkle balance of crumb mixture on top. Place in the ice-box to cool. Cut in desired servings. Top with whipped cream, garnish with cherry, or serve plain. Will serve 12.

## LEMON COCONUT LAYER CAKE

Eunice Sellers

2 c sifted flour  
1 1/3 c sugar

1 tsp. salt  
2/3 c milk

1/2 c butter or other shortening

Put in a bowl and blend thoroughly in an electric mixer. Add 3 tsp. baking powder, sprinkling over the batter, mix well again. Add 2 whole eggs, 2 eggs yolks (reserving the 2 egg whites for icing), 1/3 c milk; 1 tsp. lemon extract. Mix well. Pour in two layer pans and bake at 375 degrees. Ice with boiled icing and cover generously with shredded coconut

## BOILED ICING

$\frac{1}{2}$  c sugar  
 $\frac{3}{4}$  c water

Boil together until it spins a thread or the soft ball stage. Pour over the stiffly beaten egg whites, beating all the while. Spread between layers and on top and sides of cake.

## GOLD CAKE

Mary Deal

$\frac{1}{2}$  c butter  
 $\frac{1}{2}$  c sugar  
Yolks of 4 eggs

$\frac{1}{2}$  c flour  
 $1\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  c milk

Beat sugar, add egg yolks which have been beaten until they are thick. Add extract, and alternately milk and flour to which the baking powder has been sifted. This is a good cake to make after an angel food or anything where there are many egg yolks to be used.

## NUT CAKE

Elsie Pierron

$\frac{1}{2}$  cup shortening  
1 cup sugar  
2 eggs, separated  
 $1\frac{1}{2}$  cups sifted cake flour

2 tsp. baking powder  
 $\frac{1}{2}$  cup milk  
1 teaspoon vanilla  
1 cup chopped nut meats

Cream shortening and sugar, add egg yolks and beat well. Sift flour and baking powder and add alternately with milk and vanilla. Add whites and fold in stiffly beaten egg whites. Bake in a greased loaf pan in 350° F. oven 50 minutes.

## ORANGE CUP CAKES

Nina Barnett

Combine and let stand while mixing and baking cakes

Juice of 1 orange  
1 c sugar  
Cream together  
1 c sugar  
 $\frac{1}{2}$  scant c shortening

$\frac{2}{3}$  c sour milk add to above  
1 egg, beat well and add  
Sift together and add to above  
2 c flour  
1 tsp. soda

Grind together the orange rind and 1 c raisins; add to cake mixture. Bake in cup cake tins. When done and while still warm coat with the orange juice and sugar mixture. Delicious!

## GRAHAM NUT BREAD

Nina Barnett

1 c graham flour  
1 c white flour  
 $\frac{1}{2}$  c sugar  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  c nut meats, chopped  
2 tbsp. shortening, melted  
1 egg  
 $\frac{1}{2}$  c. raisions

Bake 45 minutes in moderate oven. Eat when at least one day old.



## ORANGE CAKE

Barbara Madge

½ c shortening  
1 c sugar  
½ tsp. vanilla  
2 eggs  
2 c flour

½ tsp. salt  
½ tsp. soda  
1 tsp. baking powder  
Grated rind of 1 orange  
¾ c orange juice

Mix as any ordinary cake. Bake in two 8" layers, 25 to 30 minutes at 350 degrees.

## ORANGE 'KISS ME' CAKE

Betty B. Nicolay

2 c enriched flour, sifted  
1 tsp. soda  
1 tps. salt  
1 large orange (reserve juice for topping)  
And grind rind and pulp with raisins  
1 c raisins, ground  
1 c milk

½ c shortening  
1 c sugar  
2 eggs

Sift together flour, soda and salt. Cream shortening and sugar. Blend in eggs, one at time. Add ground orange and raisins. Add milk and dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.) Pour into well greased and lightly floured 13x9x2 inch pan. Bake in moderate oven (350° F.) 30 to 35 minutes. Drip orange juice (about 1/3 c) over warm cake. Sprinkle with topping and decorate with orange slices.

## TOPPING

¾ c sugar  
1 tsp. cinnamon  
¾ c walnuts, chopped

## WHITE CAKE ("Never Fail")

Nina Barnett

1½ c sugar  
½ c butter  
2 tsp. baking powder  
2½ c cake flour

1 tsp. lemon extract  
4 egg whites  
1 c cold water

Cream butter and sugar. Beat egg whites until stiff. Then mix all together except one-half of water and baking powder. After first mixture is well mixed sprinkle baking powder over it and add remainder of water and add 1 tsp. lemon extract last. Mix well. Bake in two layers. Grease pans then flour them slightly before putting in batter. Bake.

## FROSTING

1 c sugar  
½ c water

Boil together until it threads when spoonful lifted, poured down slowly. Then whip into creamy mixture. Flavor and use coconut if preferred. Without coconut a little brown sugar and butter added for flavor, then thicken with powdered sugar to creamy mixture in case first mixture isn't cooked quite enough.

## SILVER WHITE LAYER CAKE

Bertha Nicolay

Sift together

2½ c cake flour

1½ c sugar

3½ tsp. baking powder

¾ tsp. salt

Add

½ c high grade shortening

2/3 c milk

1½ tsp. flavoring

Beat vigorously for two minutes. Add

½ c milk

½ c unbeaten egg whites or 4 eggs

Beat two more minutes. Bake in layers, 30 to 35 minutes at 350 degrees.

## TOMATO SOUP CAKE

Jessie Nicolay

1 c sugar

2/3 c shortening

1 can Campbell's tomato soup

1 tsp. baking soda

Pinch salt

2 c flour

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. cloves

1 c raisins

½ c nuts

Mix in order given and bake for 45 minutes in oven 350°.

## COCONUT SOUR CREAM CAKE

Jo Coski

2 eggs

1 c sugar

1 c sour cream

¼ tsp. soda

1¾ c flour

1½ tsp. baking powder

¾ tsp. lemon extract

Break eggs in mixing bowl without separating. Add sugar and beat well. Add sour cream mixed with soda. Add flour sifted with baking powder and beat all very thoroughly. Add flavoring. Bake in two layers.

## FILLING

1½ c sugar

2 egg whites

1/3 c water

1 and 1/3 c. coconut

Lemon extract

Boil sugar and water together until it spins a thread. Add to beaten egg whites. Beat to consistency for spreading. Add flavoring. Spread between layers, on top and sides. Use coconut generously.

## SPICE CUP CAKES

Elsie King Nicolay

½ c butter

1 c sugar

2 eggs

1 tsp. cinnamon

1 c sour milk

2 c flour

1 tsp. soda

1 tsp. nutmeg

½ tsp. nutmeg

½ tsp. cloves

## ICE-BOX CAKE

Eunice Sellers

Cream together ½ cup butter and ¾ cup sugar; add 3 egg yolks or 2 whole eggs and beat until light; add 1 No. 2 can pineapple (shredded) and 1 cup nut meats chopped. Place a layer of vanilla wafers in bottom of pan (loaf pan). Then spread pineapple mixture over wafers and place another layer of wafers on top. Set in ice box. Serve with whipped cream. Should set in the ice box for several hours, preferably overnight. Will serve up to 20 people.



## STRAWBERRY ICE-CREAM CAKE

Helen Pierron

1 angel food cake

1 pkg. strawberry jello

1 pkg. frozen strawberries

1 pint strawberry ice cream

Dissolve jello in  $\frac{1}{2}$  cup hot water. Add  $\frac{1}{2}$  cup cold water and when thick as honey, beat with egg beater until it is the consistency of whipped cream, add frozen berries (which have been allowed to thaw) and ice cream. Split the cake as in layers and spread mixture between, then set in the ice box for several hours. Jello mixture should be fairly thick.

## FOAMY CHOCOLATE CAKE

Helen Pierron

A large cake that will keep moist for several days.

1 c shortening

$\frac{1}{4}$  c luke warm water

2 c sugar

$\frac{1}{2}$  tsp. salt

2 squares bitter chocolate

$2\frac{3}{4}$  c cake flour

1 c milk

1 tsp. soda

$\frac{1}{2}$  cake compressed yeast

3 tsp. hot water

3 eggs

$1\frac{1}{2}$  tsp. vanilla

Cream shortening, add sugar and cream together until light and fluffy. Add the egg yolks, beat well. Add melted chocolate and the milk. Add the yeast which has been mixed with the luke warm water. Add the flour and salt sifted together. Beat well. Fold in the stiffly beaten egg whites. Allow to stand over night. Then add the soda dissolved in the hot water and the vanilla. Bake in layers 45 minutes at 350 degrees.

## LAZY DAISY CAKE

Nina Barnett

Beat until thick 2 eggs, add gradually 1 cup sugar, beating constantly, add 1 tsp. vanilla. Sift together 1 cup flour, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt and add to the first mixture. Heat to boiling point,  $\frac{1}{2}$  cup milk, and 1 tbsp. butter. Add and beat entire mixture thoroughly. Pour into loaf pan and bake. When done take from oven and frost with the following:

3 tbsp. melted butter

2 tbsp. cream

5 tbsp. sugar

$\frac{1}{2}$  c coconut

Place back in the oven and brown lightly.

## CHEESE CAKE

Mary Deal

1 pkg. Sweibach

2 tbsp. butter

2 tbsp. sugar

Roll sweibach into crumbs, add butter and sugar. Blanch thoroughly and put in 9-inch spring mold.

## FILLING

1 c sugar

1 tsp. vanilla

2 tbsp. flour

4 eggs

$\frac{1}{4}$  tsp. salt

1 c cream (or top milk)

1 lb. Phila. cream cheese

Mix sugar, flour, salt, cream cheese, and egg yolks, add vanilla and fold in beaten egg whites. Pour on top of crumbs. Bake 1 hour in moderate oven.

**DELUXE ANGEL FOOD**

Bertha Nicolay

- |                                 |                       |
|---------------------------------|-----------------------|
| 1½ c egg whites (about 12 eggs) | 1 tsp. vanilla        |
| ½ tsp. salt                     | 1½ c fine white sugar |
| 1½ tsp. cream of tartar         | 1 c sifted cake flour |

Sift flour and ½ cup sugar together four times. Sprinkle salt, cream of tartar and flavoring over whites. Beat whites to a coarse foam. Now begin adding remaining sugar in 2 tbsp. portions, sprinkling it over surface of the whites. Fold flour and sugar mixture in four portions. Rinse cake pan with cold water but do not grease. Pour batter into pan and pass a knife through the batter circling the pan twice. Light the oven when you put the cake in and gradually increase the temperature to 350 degrees. Bake about 1 hour to 2 hour, 10 minutes.

**APPLE SAUCE CAKE**

Mother Nicolay

- |                             |                      |
|-----------------------------|----------------------|
| 1 c sugar                   | ½ tsp. cloves        |
| 1 tsp. soda                 | 2/3 c shortening     |
| 2 c flour                   | 1 tsp. baking powder |
| 1 c unsweetened apple sauce | 1 tsp. cinnamon      |
| 1 c raisins                 |                      |

Bake in loaf pan in moderate oven, one hour.

**RED DEVIL'S FOOD CAKE**

Elsie King Nicolay

- |                               |                |
|-------------------------------|----------------|
| 1st part                      | ½ c butter     |
| ½ c cocoa or 2 sqs. chocolate | 2 eggs         |
| ½ c water                     | 1½ c sour milk |
| 1 tsp. soda                   | 1 tsp. soda    |
| 2nd part                      | 2½ c flour     |
| 2 c sugar                     |                |

Boil first part together, cool and add to second part.

**STREUSEL COFFEE CAKE**

Virginia Deal

- |                      |                    |
|----------------------|--------------------|
| Sift together:       | ½ c sugar          |
| 1½ c flour           | Beat 1 egg and add |
| 3 tsp. baking powder | ½ c milk           |
| ¼ tsp. salt          | 1 tsp. vanilla     |

Combine egg mixture with dry ingredients and mix lightly. Spread one-half batter in cake pan, add one-half crumb filling. cover with remaining batter and sprinkle crumb filling on top.

**CRUMB FILLING FOR STREUSEL COFFEE CAKE**

- |                 |                               |
|-----------------|-------------------------------|
| ½ c brown sugar | 2 tbsp. melted butter or oleo |
| 2 tbsp. flour   | ½ c chopped nuts              |
| 2 tsp. cinnamon | Mix until crumbly.            |

**BROWN SUGAR DROP COOKIES**

Elsie King Nicolay

- |                     |                      |
|---------------------|----------------------|
| 2 c brown sugar     | 1 tsp. soda          |
| ½ c shortening      | 2 c flour            |
| 2 eggs, well beaten | 1 tsp. baking powder |
| 1 c sour milk       |                      |

Add raisins, nuts or coconut. Drip about 1 teaspoonful. Yield, 4 dozen.

## MOTHER STRECKENFINGER'S DUNDEE COOKIES

Elsie S. Nicolay

1½ c brown sugar  
2 eggs  
¼ c sour cream  
½ tsp. cloves  
½ tsp. cinnamon  
½ tsp. salt  
1 c raisins

½ c figs  
½ c nut meats  
1 tsp. vanilla  
1½ c rolled oats  
2 c flour  
1 tsp. soda  
1 tsp. baking powder

These are drop cookies

## SWEDISH DREAM CAKES

Eunice Sellers

Part one: Mix together and pack in bottom of pan 12x12, ½ cup melted butter, 1 cup flour and 2 tbsp. powdered sugar.

Part two: Mix together 2 tbsp. flour, 2 well-beaten eggs, 1½ c brown sugar, ½ tsp. baking powder, 1 c chopped nut meats, 1 c shredded coconut, 1 bottle (smallest size) Maraschino cherries cut in quarters. Spread over part one and brown in oven.

Part three: Boil down until thick 3 tbsp. milk, 2 tbsp. butter, 3 tbsp. brown sugar. Allow to cool and thicken with powdered sugar. Frost cake with this and cut into squares. (This frosting is excellent for any cake.)

## OLD FASHIONED SUGAR COOKIES

Grandma Nicolay

2 c sugar  
1 c sour cream  
3 eggs, well beaten  
Salt, nutmeg

1 c shortening (a little butter to taste)  
1 tsp. soda  
1 tsp. baking powder  
Enough flour to make a dough to roll

Combine as for cake.

## BROWN SUGAR COOKIES

Loetta Nicolay

½ c shortening  
2 eggs, beaten together  
2½ c flour  
½ tsp. baking powder  
½ tsp. soda  
Can be stored in refrigerator.

½ tsp. salt added to above and beaten  
1 c sour cream  
2 c nut meats  
1½ c brown sugar  
1 tsp. vanilla

## HERMITS

Elsie King Nicolay

½ lb. butter  
3 oz. chocolate  
Melt together

4 eggs  
2 c sugar  
Beat together

Add to butter and chocolate mixture. Stir until smooth. Take off fire and add: 1 cup walnut meats, 1 large cup flour, 1 tbsp. vanilla. Mix and pour into pan. Bake 45 to 50 minutes at 325 degrees. Batter should be about one-half inch thick in pan.

## BREAD CRUMB COOKIES

- 1 c dry bread crumbs
- 1 c sugar
- 1 c sour cream
- $\frac{1}{2}$  c butter
- 1 egg
- $\frac{1}{2}$  c raisins

Mix as cake and drop from teaspoon on cookie sheet

Nina Barnett

- $\frac{1}{2}$  tsp. cinnamon
- $\frac{1}{2}$  tsp. cloves
- 1 tsp. vanilla
- 2 c flour
- 1 tsp. baking powder
- $\frac{1}{2}$  tsp. soda

## ENGLISH PASTRY

- 1 lb. coconut
- 2 c sugar
- 1 tbsp. butter

Make a rich pie crust and spread with raspberry jam about  $\frac{1}{4}$  inch thick. Beat eggs until light and creamy, cream butter and sugar. Sprinkle baking powder over eggs and mix, then add sugar and butter, then fold in coconut. Bake until light brown.

Helen Pierron

- 2 eggs
- $\frac{1}{2}$  tsp. baking powder

## OATMEAL COOKIES

- 1 c sugar
- $\frac{3}{4}$  c shortening
- 2 c rolled oats
- 2 c flour
- $\frac{3}{4}$  tsp. soda
- $\frac{3}{4}$  tsp. baking powder
- 2 eggs

- 4 tbsp. milk
- 1 c raisins
- 1 c nutmeats
- 1 tsp. cinnamon
- 1 tsp. cloves
- $\frac{1}{2}$  tsp. salt
- Drop cookies

Elsie King Nicolay

## MIN'S ICE BOX GINGERBREAD

- 1 c butter
- 1 c molasses
- 1 c sugar
- $\frac{1}{2}$  c raisins or dates
- $\frac{1}{2}$  c chopped nut meats
- 1 c sour or buttermilk

- 4 c flour
- 4 eggs
- 2 tsp. soda
- 2 tsp. ginger
- 2 tsp. cinnamon
- $\frac{3}{4}$  tsp. allspice

Cream butter, add sugar, then eggs. Mix molasses add soda stirred into sour milk; add dates and nuts. Then flour sifted with spices. Will keep in the ice box indefinitely. Bake as desired, in a loaf, cookies or cup cakes.

Helen Pierron

## DOUGHNUTS, Frank Pierron's Favorite

- 2 eggs
- 1 c sugar
- 1 tbsp. melted shortening
- $\frac{1}{2}$  tsp. cinnamon
- 3 c flour

- 1 c milk
- 1 tsp. salt
- 4 tsp. baking powder
- Vanilla or nutmeg
- Yield three dozen doughnuts.

Mother Nicolay

## CREAM PUFFS

Lenora

Bring to a boil, 5 tbsp. vegetable shortening and one cup water, add quickly 1 cup flour and  $\frac{1}{4}$  tsp. salt. Stir with a wooden spoon until mixture leaves the sides of the pan. Remove from fire allow to cool somewhat, then add four eggs, one at a time, stirring after each egg is added. Drop by spoonfuls or from tube bag in little mounds on a cookie sheet or in gum cake pans. Bake in a hot oven at 450 degrees for 20 minutes, then at 325 degrees for 25 minutes. Fill with whipped cream or custard. For teas or parties, fill tiny cream puffs with chicken or tuna salad.

## FILLED COOKIES

Mother Nicolay

1c sugar  
 $\frac{1}{2}$  c shortening  
1 tsp. baking soda  
 $3\frac{1}{2}$  cups flour

1 egg or 1 c condensed milk  
1 tsp. vanilla  
2 tsp. cream of tartar

Roll out in rounds and use mince meat as filling between the rounds or use the following recipe for filling:  $\frac{1}{2}$  lb. raisins,  $1\frac{1}{2}$  tsp. flour,  $\frac{1}{2}$  cup sugar. Cover raisins with water and cook then add sugar and flour and cook until it thickens.

## CHERRY WINKS

Jessie Nicolay

$2\frac{1}{4}$  c flour  
1 tsp. baking powder  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  c shortening  
1 c sugar

2 eggs  
2 thsp. milk  
1 tsp. vanilla  
1 c chopped pecans  
 $\frac{1}{3}$  c chopped Maraschino cherries  
 $2\frac{1}{2}$  c corn flakes

Cream sugar and shortening, blend in eggs, add milk and vanilla. Blend in sifted dry ingredients, mix well. Add pecans, dates and cherries. Shape into balls using level tablespoon of dough for each cookie. Crush corn flakes. Roll each ball of dough in corn flakes. Top each with  $\frac{1}{4}$  of cherry. Bake in moderate oven 375°, 10-12 minutes.

## WEDDING RINGS Rolled In Powdered Sugar

Virginia Nicolay

1 c shortening (oleo or butter) 2 c flour

4 thsp. sugar

2 tsp. vanilla

1 c nuts (pecans or filberts) chopped

Cream shortening and sugar, add vanilla and flour, mix well. Add nuts. Roll into small balls. Make 30 minutes 350°.

## VANILLA WAFERS

Jessie Nicolay

1 c butter  
 $1\frac{1}{2}$  c sugar  
3 eggs  
3 c flour

3 tsp. baking powder  
1 thsp. milk  
2 tsp. vanilla

Cream butter and sugar, add eggs and beat well. Add sifted dry ingredients, then milk and vanilla. Chill. Roll very thin, cut with cookie cutter. Bake in hot oven 400° for 6-8 minutes.

### CARAMEL BROWNIES

Mary Deal

$\frac{1}{2}$  c butter or other shortening  
2 c brown sugar  
2 eggs  
 $1\frac{1}{2}$  c flour

1 tsp. baking powder  
1 tsp. vanilla  
 $\frac{1}{2}$  c nut meats

Mix all together, bake in a shallow pan in a slow oven 35 to 40 minutes.

### FUDGE SQUARES

Mary Deal

1 c sugar  
 $\frac{1}{2}$  c butter  
2 eggs slightly beaten  
 $\frac{1}{2}$  c flour

2 squares bitter chocolate  
 $\frac{1}{2}$  c chopped nuts  
1 tsp. vanilla

### ORANGE CRISPS (Ice-Box Cookies)

Mary Frances Ryan

$\frac{1}{2}$  c shortening  
1 c sugar  
1 egg  
2 tsp. grated orange rind  
2 tsp. grated lemon rind

3 tbsp. orange juice  
2 c sifted flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{4}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt

Cream shortening and sugar, add orange and lemon rind and the orange juice. Add dry ingredients which have been sifted together. Form in a loaf or roll and place in the refrigerator for several hours. Slice and bake in a moderate oven 10 to 12 minutes.

### SUGAR JUMBLES

Lillian Boyle

Mix:

$\frac{1}{2}$  c shortening  
 $\frac{1}{2}$  c sugar  
1 egg

1 tsp. vanilla  
 $1\frac{1}{8}$  c flour  
 $\frac{1}{4}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt

Drop by teaspoons on greased cookie sheet.

### PEANUT BUTTER COOKIES

Lillian Boyle

Mix:

$\frac{1}{2}$  c shortening  
 $\frac{1}{2}$  c peanut butter  
 $\frac{1}{2}$  c brown sugar  
 $\frac{1}{2}$  c white sugar  
1 egg

Sift together and stir in  
 $1\frac{1}{4}$  c sifted flour  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{3}{4}$  tsp. soda  
 $\frac{1}{4}$  tsp. salt

Chill dough. Roll in balls size of walnut. Bake until set but not hard, 375 degree oven, 10 to 12 minutes.

### SOFT COCONUT COOKIES

Ellen Ashwell

$\frac{1}{2}$  c shortening  
 $\frac{1}{4}$  c powdered sugar  
1 c flour

Mix these three ingredients and put in buttered pan. Spread and bake 10 minutes at 350 degrees. Mix  $1\frac{1}{4}$  c brown sugar, 2 eggs, 1 c nuts (walnuts).

$\frac{1}{2}$  c coconut. Pour this mixture on the first mixture and bake 20 minutes longer. Cool and cut.

## SWEDISH WEDDING COOKIES

Ellen Ashwell

Cream:

1 c butter or margarine  
 $\frac{1}{2}$  c powdered sugar

Add:

2 c flour  
2 tsp. vanilla  
1 c nuts (chopped)

Make into little balls, place on cookie sheet and press lightly and bake 10 to 12 minutes in 350° oven. Roll in powdered sugar while warm. These make very good tea party cookies.

## DOUGHNUTS

Virginia Deal

2 c sifted flour  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{8}$  tsp. nutmeg  
 $\frac{1}{4}$  tsp. salt

$\frac{1}{2}$  c sugar  
1 egg  
 $\frac{1}{2}$  tsp. vanilla  
2 tbsp. vinegar and sweet milk to make  $\frac{1}{2}$  c

Cream shortening, add sugar gradually, add egg, beat well, add vanilla, add vinegar-milk mixture alternately with sifted dry ingredients. Stir. Roll small quantities at a time one-third inch thick. Cut, let stand 10 minutes. Fry in hot fat until light brown. Turn.

## DESSERTS

### "APPLE DUMPLINGS"

Ruth Sellers

"Apple, Apple Dumplings,  
My first choice,"  
Cry all the husbands  
With one voice.  
"Apple for the filling,  
Sugar and spice—  
Wrap it up in pastry,  
Count me twice!"

Pastry: 2 c sifted flour, 1 tsp. salt,  $\frac{2}{3}$  c shortening, 3 tbsp. water. For 6 dumplings, boil together for 3 minutes, 1 c sugar, 1 c water, 3 tbsp. butter,  $\frac{1}{4}$  tsp. cinnamon. Roll out pastry a little less than  $\frac{1}{8}$  inch thick, and cut into 7-inch squares. Place sliced tart apples on each square of pastry and sprinkle on  $\frac{1}{3}$  c sugar,  $\frac{1}{2}$  tsp. cinnamon, dot with 1 tbsp. butter. Bring opposite points of pastry up over the apples. Overlap, moisten and seal. Place a little apart in baking dish. Pour hot syrup "around" dumplings. Bake in oven temperature 425°. Time, 30 minutes (or until nicely browned and apples are cooked through). Serve warm with Grandma Nicolay's "Dip." (You have this recipe no doubt!)

### APPLE BETTY (Dick Pierron's Favorite)

Mother Nicolay

5 c bread, at least two days old  
2 c sugar  
5 c apples, chopped  
2 eggs

1 tbs. butter  
2 tsp. cinnamon and a dash of salt  
1 c milk

Into a well greased baking dish put a layer of bread crumbs, cover with

a layer of apples which have been mixed with  $1\frac{1}{2}$  c sugar, the cinnamon and salt, dot with butter. Repeat with remaining crumbs, pour over mixture of eggs,  $\frac{1}{2}$  c sugar and 1 c milk which have been beaten together. Bake  $1\frac{1}{2}$  hours or until apples are well done. Cover at first or-until apples are tender, remove cover to brown. Will make 8 to 10 good servings.

### DRIED APRICOT OR DRIED PEACH PUDDING

Eunice Sellers

1 c sugar  
1 c quick oats  
1 c flour

1 tsp. soda  
 $\frac{1}{2}$  c butter

Blend together and put  $\frac{1}{2}$  mixture in bottom of pan 9x12. Spread the following over this: Wash  $\frac{1}{2}$  lb. apricots or peaches, cover with water and soak for several hours or over night. Add  $1\frac{1}{2}$  cups sugar and cook slowly. Thicken with 2 heaping tsp. corn starch. (Mixture must be of good spreading consistency.) Spread the remainder of the first mixture over this and place in a slow oven for 20 to 30 minutes. Should be slightly brown.

### APRICOT SHORTCAKE

Lenora Dotten

2 tbsp. shortening  
 $\frac{1}{2}$  tsp. salt

$\frac{2}{3}$  c. light brown sugar  
 $\frac{1}{4}$  c chopped nuts

Mix well and spread between rounds of short cake made as follows: 2 c flour,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{3}$  c shortening, 4 tsp. baking powder, 1 tbsp. sugar, 1 egg (beaten) in cup, then fill cup up to  $\frac{3}{4}$  full with milk. Bake in hot oven and serve with apricot cream made with  $\frac{1}{4}$  cups strained apricots (suggest those strained for baby food) and  $\frac{2}{3}$  cup cream whipped and sweetened.

### APRICOT ICE BOX DESSERT

Helen Pierron

Two pans 10"x15"x1 $\frac{1}{2}$ ". Line with heavy waxed paper. 1 lb. vanilla filled cookies (the rich buttery kind). Crush and take out 1 cup of crumbs. Pat remainder of crumbs in bottom of pans. Cream together 1 cup butter, 2 cups powdered sugar and 4 beaten egg yolks. Fold in 4 stiffly beaten egg whites. Spread over cookie crumbs. Drain three No. 2 cans Apricots and work apricots through strainer. Spread this puree over the creamed mixture. Whip 2 cups cream and spread over this. Sprinkle crumbs on top. Cover entire pan with heavy waxed paper or foil and place in ice box overnight or for several hours. Will serve 24.

### APPLE MACAROON

Mary Deal

4 large or 6 medium size apples  
 $\frac{3}{4}$  c sugar  
1 tsp. cinnamon

Slice apples in baking dish, sprinkle over sugar and cinnamon. Topping:  $\frac{3}{4}$  c sugar,  $\frac{3}{4}$  c flour, 1 egg, 2 tbsps. melted butter. This topping is very stiff. Drop by spoonfuls on apples and it will spread while baking—covering well the apples. Vanilla, almond or cinnamon may be added for flavor to topping according to flavor desired. This is a good topping for other fresh fruits—peaches, cherries, blueberries and rhubarb.



## APRICOT PUDDING

Ellen Ashwell

1 c sugar  
2 tbsp. butter  
 $\frac{1}{2}$  c water

2 c flour  
 $2\frac{1}{2}$  tsp. baking powder

Mix together and place in a shallow baking dish and pour the following ingredients over this first mixture: 2 c crushed apricots, 1 c sugar, 1 c water, 1 tbsp. butter. When baked the crust will be on top and the fruit in the bottom. This is also very good with sour pitted cherries or berries.

## CHOCOLATE DELIGHT

Betty Smith Nicolay

$\frac{1}{4}$  lb. German sweet chocolate  
4 eggs  
2 doz. Lady Fingers

$\frac{1}{2}$  tsp. vanilla  
 $\frac{1}{3}$  c powdered sugar  
 $\frac{1}{2}$  pt. whipping cream

Melt chocolate and sugar over hot water, add yolks of eggs and cook in double boiler until yolks are done. Let cool, add whites of eggs well beaten and vanilla. Cover bottom of pan with Lady Fingers and then spread with sauce. Alternate each layer until sauce and fingers are used. Cover and set in ice box for about 8 hours. Top with whip cream.

## DAD ROBERT'S ICE CREAM (4 Qts.)

Eunice (Coski) Roberts

Mix together well:

3  $\frac{1}{3}$  c sugar  
4 eggs  
 $1\frac{1}{4}$  c canned milk

$\frac{1}{2}$  tsp. lemon extract  
About 2 qts. milk  
Freeze in freezer

## PIE PASTRY

Frances Coski

$1\frac{3}{4}$  c sifted all-purpose flour  
1 tsp. salt

$\frac{1}{2}$  c lard  
 $\frac{1}{4}$  c water

Have all ingredients at room temperature. Sift flour and salt together. Place  $\frac{1}{2}$  c flour-salt mixture in bowl. Add  $\frac{1}{2}$  c lard to bowl. Measure water. Using a spoon, blend the  $\frac{1}{2}$  c lard with the  $\frac{1}{2}$  c flour until no dry particles of flour remain—1 to 2 minutes. Add the rest of the flour-salt mixture; cut in with edge of spoon until flour-fat particles start getting bigger—1 to 2 minutes. Add water all at once. Stir just until a ball of dough is formed and the bowl is clean—1 to 2 minutes. Form into two balls with your hands. Wrap in wax paper. Let stand 10 minutes. Roll each ball separately to  $\frac{1}{8}$  inch thickness. Roll dough from center to edge, lifting rolling pin each time the edge is reached. A lightly floured pastry and stocking-covered rolling pin will make this step easy. Do not turn the dough over. Fold the dough in half. Lift carefully with both hands to place in ungreased pie tin for single or double pie. Bake single crust at  $450^{\circ}$  for 12 or 15 minutes.

## LEMON PIE

Frances Coski

1  $\frac{1}{3}$  c sugar  
 $1\frac{1}{4}$  c water  
1 tbsp. butter  
 $\frac{1}{2}$  c cornstarch  
3 tbsp. cold water

6 tbsp. lemon juice  
1 tsp. grated lemon rind  
3 egg yolks  
2 tbsp. milk  
 $\frac{1}{2}$  tsp. salt

Combine sugar, water and butter; heat until sugar dissolves. Add cornstarch blended with remaining water; cook slowly until clear, about 8 minutes. Add 6 tablespoons lemon juice and rind; cook 2 minutes. Slowly add

egg yolks beaten with milk; bring to boiling. Add salt. Cool. Pour into baked shell. Spread with meringue.

Meringue—Have egg whites at room temperature. Add a pinch of salt for each white. Beat until the foam forms rounded peaks when you lift the beater. Then gradually add two tablespoons of sugar for each egg white and continue beating until meringue is stiff but not dry. Spread the meringue over the filling to meet the edge of the pie shell rim at every point to prevent shrinkage. Bake at 425 degrees for 4 to 4½ minutes. Place the pie on a rack to cool.

### IDAHO HUCKLEBERRY PIE

Francis Coski

1 c sugar  
4 tbsp. flour  
½ tsp. salt

3 c Huckleberries  
1 recipe plain pastry  
1 tbsp. butter

Mix sugar, flour and salt, sprinkle over fruit in 9-inch pastry-lined pie pan; dot with butter and adjust top crust. Bake in hot oven (450°) 10 minutes, then in moderate oven (350°) about 30 minutes. This is delicious served warm with a dip of vanilla ice cream.

### BOSTON CREAM PIE

Lenora Dotten

3 eggs beaten separately  
1 c sugar  
1½ c sifted flour

1 heaping tsp. baking powder  
2 tbsp. milk  
1 tsp. vanilla

Divide the batter in half and bake in 2 medium sized pie tins. Bake in a quick oven to a straw color. When done, cool and split each cake in half with a sharp knife and spread the following mixture between layers: Scald 1 pt. milk and add mixture of 2 eggs, 1 cup sugar and 1 cup flour. Stir until thick, add 1 tsp. vanilla and 1 tbsp. butter. Makes two pies. Whipped cream may be spread on top.

### PUMPKIN PIE

Bertha Nicolay

1½ c pumpkin  
2 tbsp. flour  
1 egg  
½ tsp. cinnamon

¼ tsp. cloves  
½ tsp. nutmeg  
¼ tsp. salt

Mix together and add 1½ c milk. This is enough for a large pie. Bake in a slow oven and finish in a hot oven.

### RAISIN CREAM PIE

Bertha Nicolay

Cook 1 cup raisins in 1 cup water, and add 1 cup sour cream, ½ cup sugar, 2 egg yolks, well beaten, and the juice of ½ lemon, 2 tbsp. flour. Cook until thick and pour into baked pie shell. Top with meringue.

### COUNTRY RHUBARB PIE

Jo Coski

Cut into fine pieces enough rhubarb to make 1 qt. Place in unbaked pie shell and pour the following mixture over: 1 cup sugar, 1/3 cup flour, ¾ cup heavy cream; beat until smooth-thick. Bake slowly. Can also be made with tart apples.

## LEMON PIE

Mother Nicolay

Two lemons, grate rind and squeeze out juice. Add 2 cups sugar, 1 tbsp. butter, yolks of 3 eggs. Beat well and add 4 cups hot water. Put in double boiler and let mixture come to a boil. Mix 4 rounding tbsp. corn starch with a little water and add slowly. When mixture drops from spoon in individual drops, cease adding corn starch mixture. Lemon pie is often spoiled by using too much corn starch. The amount depends on the size of eggs, etc. Fill two pies.

## VERA'S DELICIOUS MACARON PIE

Nonnie Dotten

12 saltines (crushed)

1 tsp. baking powder

18 dates (pitted)

1 c sugar

$\frac{1}{2}$  c pecans (cut fine)

Work together like pie crust. Add three stiffly beaten egg whites and one tsp. almond extract. Place in buttered pie tin and bake 30 minutes 350°.

## PECAN PIE

Virginia Deal

1 c milk

2 eggs

1 tbsp. cornstarch

1 lemon

$\frac{1}{2}$  c pecan meats

1 pie crust, previously baked

1 c sugar

Put milk and sugar in double boiler, heat to boiling point, add speck salt. Beat egg yolks and blend with cornstarch and a little cold milk. Stir gradually in boiling milk, add lemon juice and pecan meats. Top with meringue.

## APPLE CRUMBLE PUDDING

Mother Nicolay

1 c brown sugar

1 c flour

$\frac{2}{3}$  to 1 c white sugar

Cinnamon

$\frac{1}{3}$  c melted butter

Chopped nuts

Peel and slice cooking apples and place in baking dish, almost filling the dish. Sprinkle over this the white sugar and cinnamon. Make a crumbly mixture of the other ingredients and pack down on top of the apples. Sprink chopped nuts over this and bake at 375 degrees 30 to 45 minutes.

## CHOCOLATE PUDDING

Eunice Sellers

$\frac{1}{2}$  c sugar

$\frac{1}{2}$  c brown sugar

1 c water

Boil 10 minutes. Mix the following and drop by spoonfuls in the above syrup:  $\frac{1}{2}$  cup white sugar, 2 tbsp. melted shortening, 3 tbsp. cocoa, 1 c sifted flour, 2 tsp. baking powder,  $\frac{2}{3}$  c milk (scant), pinch salt, 1 tsp. vanilla. Bake 25 to 30 minutes in a moderate oven. May be served with or without whipped cream.

## LEMON CREAM

Mary Deal

One pkg. lemon jello dissolved in one cup hot water. When cool, add 1 cup pineapple juice. When this is cool and as thick as honey, beat with the egg beater until it is like whipped cream. Add 1 cup shredded pineapple and 1 pt. ice cream. Put in mold and chill.

## LEMON ICE-BOX DESSERT

Ellen Ashwell

Make a custard with the following: 3 egg yolks,  $\frac{1}{4}$  c sugar, 4 tbsp. lemon juice and rind of 1 lemon. When cool fold in stiffly beaten egg whites and 1 c whipped cream and  $\frac{1}{4}$  c sugar. (I use canned milk to whip which has first been chilled in the freeze compartment of the refrigerator.) Line pan with crushed vanilla wafers with a little sugar and cinnamon added. Pour in the custard mixture and top with vanilla wafer crumbs. Place in freeze compartment to chill.

## ORANGE PUDDING

Mother Nicolay

Juice and rind of 1 orange  
1 tbsp. butter

1 c sugar  
2 c water

Put in baking dish and bring to a rolling boil and add the following batter:  $\frac{1}{2}$  tbsp. butter,  $\frac{1}{2}$  c sugar,  $\frac{1}{2}$  c sweet milk, 1 c flour, 1 tsp. baking powder. Bake for 20 minutes and serve with whipped cream.

## PERSIMMON DATE PUDDING

Mary Frances Ryan

1 $\frac{1}{4}$  c flour  
1 c granulated sugar  
1 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt  
1 $\frac{1}{2}$  tsp. baking powder  
 $\frac{1}{2}$  c soft bread crumbs

1 c chopped dates  
1 tsp. vanilla  
1 $\frac{1}{2}$  tbsp. melted butter  
 $\frac{1}{2}$  c milk  
1 c persimmon pulp

Sift flour and measure. Resift with soda, salt, baking powder and sugar, three times. Combine and add all remaining ingredients and mix thoroughly. Fill greased and floured loaf pan which has been lined with heavy waxed paper three-fourths full. Bake in a moderate oven (350°) about 1 $\frac{1}{2}$  hours or until firm in the center. Serve with a custard made with 2 beaten eggs, 2 c milk, 2 tbsp. sugar,  $\frac{1}{2}$  tsp. vanilla and a pinch of salt. Cook in a double boiler until it coats the spoon.

## MODERN PLUM PUDDING

Mother Micolay

1 c dates, chopped fine  
1 c raisins  
 $\frac{1}{2}$  c currants

2/3 c nutmeats  
1 c sugar  
1 pkg. orange jello

Dissolve jello in one cup hot water. Add one cup fruit juice, add the above ingredients, put in mold to chill. Serve with whipped cream.

## OLD ENGLISH PLUM PUDDING

Nina Barnett

Put into mixing bowl one cup suet, chopped fine. Grate 1 raw carrot, 1 potato and add with the following:  $\frac{1}{2}$  c sugar, 1 c sorghum, 2 large eggs, 1 tsp. salt, 2 c raisins, 1 c currants, 1 c sour milk mixed with 1 tsp. soda. Season with cinnamon, cloves, nutmeg and ginger to your own taste. Fruits, such as ground oranges, prunes and dates may be used as substitutions. Nutmeats may be added. Make into two loaves and steam until done.

Sauce suggestion:  $\frac{1}{2}$  c sugar, 1 large tbsp. butter,  $\frac{3}{4}$  c boiling water, 1 tbsp. corn starch,  $\frac{1}{4}$  c lemon juice. Boil until thick.

## COTTAGE PUDDING

Lenora Dotten

1  $\frac{1}{2}$  c sugar  
1 c milk  
3 tbsp. butter

1  $\frac{1}{2}$  c flour  
1 heaping tsp. baking powder  
Whites of 3 eggs, well beaten

Combine as for cake and bake in loaf pan.

Brown Sugar Sauce: 1  $\frac{1}{4}$  c brown sugar, 2/3 c corn syrup, 4 tbsp. butter. Boil to a soft ball stage then add  $\frac{3}{8}$  cup heavy cream and  $\frac{3}{8}$  cup milk.

## COTTAGE PUDDING SAUCE

Mother Nicolay

3 egg yolks  
 $\frac{1}{2}$  c sugar

Scald 2 cups milk, then add eggs and sugar which have been thoroughly mixed, cook until thickened. Flavor as you desire. Either sauce may be used on the cottage pudding.

## SUET PUDDING

Mother Nicolay

1 c suet, ground  
 $\frac{1}{2}$  cup sorghum  
2/3 c brown sugar  
1 c currants  
1 c raisins  
 $\frac{1}{2}$  c sour milk  
1 tsp. soda

1 egg  
 $\frac{1}{2}$  tsp. salt  
2 c flour  
1 tsp. cinnamon  
 $\frac{1}{4}$  tsp. cloves  
 $\frac{1}{4}$  tsp. allspice

Combine and put into individual cups and steam 20 minutes.

## STRAWBERRY TARTS

Helen Pierron

1  $\frac{1}{2}$  qts. strawberries  
 $\frac{1}{2}$  c water  
1 c sugar

2  $\frac{1}{2}$  tbsp. corn starch  
1 tbsp. butter  
Red food coloring

Cook until thick and smooth and pour into baked tart shells.

## CASSEROLE DISHES

### ASPARAGUS CASSEROLE

Eunice Sellers

Make a thick white sauce (a pint or more). Season with plenty of butter, salt, and a few dashes of black pepper. Add: 4 hard boiled eggs, cut up;  $\frac{1}{4}$  c red pimiento, cut up fine;  $\frac{1}{2}$  c grated cheese. Drain the juice from 1 No. 2 can asparagus, cut asparagus in short lengths (1  $\frac{1}{2}$ "). Put a layer of white sauce mixture in bottom of shallow baking dish, then the asparagus and balance of white sauce mixture on top. Sprinkle a few cracker crumbs on top and dot with butter, grated cheese and a few dashes of paprika.

### SLOPPY JOES

Virginia Nicolay \*

Brown, 1 lb. ground beef. Add: 1 chopped onion,  $\frac{1}{2}$  c chopped celery,  $\frac{1}{2}$  green pepper (optional). Cook slightly and add one can tomato soup or sauce, salt, pepper and 1 tsp. chili powder. Cook slowly until thick.



## MY FAVORITE MACORNI DISH

Virginia Nicolay

Cook 8 oz. elbow macaroni, drain and rinse. Melt 1 pkg. sharp cheese or make your own cheese cream sauce. Place a layer of macaroni in casserole, slice a nice fresh tomato, green pepper over it, season with salt and pepper and add some cheese sauce. Repeat until ingredients are used up. Buttered crumbs may be placed on top. Bake until heated and crumbs browned. Use 2-3 tomatoes and 1 green pepper.

## NOODLES

Mother Nicolay

2 eggs

1/2 tsp. salt

Roll half of egg shell twice for each egg used. Beat eggs well and stir into the milk. Now mix in flour until you have a stiff dough. Roll thin as for pie crust, on waxed paper. Put it where it will dry enough to keep from sticking when cut into noodles.

## ENCHILADAS

Eileen Ashwell

10 hard-boiled eggs

2 c grated cheese

1 1/2 cans chopped olives (ripe)

2 med. sized onions

4 cans tomato sauce

1 large can hot chili sauce

Fry onions in oil. Add salt and garlic salt if desired. Add tomato sauce and chili sauce and simmer until thickened. Chop eggs.

Tortilla: 1 1/2 c flour, 1 tsp. salt and enough water to make a soft dough (as pie dough). Pinch off small amount and roll tissue paper thin using a pie plate to measure and cut for size. Makes about 14. Fry tortillas in deep fat (about 3/4") a few seconds on each side and lay on paper towels. When all are fried you are ready to combine rest of ingredients. On half of a tortilla place 1 tbsp. or more of the hot sauce mixture, then about 2 tbsp. chopped egg, 1 tbsp. chopped olives and a little grated cheese, then a little more hot sauce. Fold the other half of the tortilla over and top with tomato sauce and grated cheese. (Like closing an envelope.) Place on pan or cookie sheet. About 20 minutes before serving place in a slow oven to heat. If too crisp to fold, let soak for few seconds after placing hot sauce on it. These can be made the day before and refrigerated until ready to use. Very good served with tossed salad and garlic French bread.

## ENCHILADAS

Eunice Roberts

Heat cooking oil in skillet (about one inch deep). Take one tortilla\* at a time and place in hot oil until soft (about two seconds), then lift out and place on heated plate. Cover with layer of pinto beans, add layer of chili sauce, grated Longhorn cheese and chopped onion. Repeat until enchilada is as thick as desired. (Two tortillas average serving.) Top with fried egg garnished with bit of chili sauce. Fix one plate for each person served. A bit of chopped lettuce on each plate is sufficient for salad, and sliced pineapple is considered an ideal dessert. Hot tortillas and butter may be served for bread.

## CHILI SAUCE

Eunice Roberts

Brown 1 lb. hamburger, 1 small chopped onion, and 2 buttons garlic in skillet. Add 1 can (8 oz.) tomato sauce, 1 cup water and 1 can (10 oz.) Valley red chili sauce. Simmer slowly 2 hours.

## PINTO BEANS

Eunice Roberts

Cook 2 cups pinto beans, 2-3 buttons garlic and salt to taste in sufficient water until beans are tender.

\*Canned Tortillas can be purchased at most speciality stores.

## TACOS

Eunice Roberts

Brown 1 lb. hamburger, 1 small chopped onion, 1 button minced garlic in skillet. Add 2 medium chopped cooked potatoes. Fry tortilla in deep cooking oil until tender, place tablespoon meat mixture in center, fold tortilla over, secure with toothpick and place on cookie sheet. Continue until meat mixture is gone, and keep warm in oven until ready to serve. To serve, unfold tortilla, add chopped tomatoes, grated cheese and chopped onion, refold and pour chili sauce over whole taco.

## CHILI SAUCE

Eunice Roberts

Heat 1 can tomato sauce (8 oz.), 1 can water, and 1 can Valley red chili sauce (10 oz.). Simmer until thick.

## TUNAFISH AND NOODLES

Jessie Nicolay

- |                               |                |
|-------------------------------|----------------|
| 2 cans tunafish               | 1 tsp. salt    |
| 1 pkg. egg noodles (wide)     | 1 tbsp. butter |
| 2 cans cream of mushroom soup |                |

Mix tunafish and noodles (that have been cooked in salt water) together. Then add soup, salt and butter and bake in moderate oven (350°) for 20 minutes.

## MONDAY'S MEAT PIE

Jessie Nicolay

- |                             |                           |
|-----------------------------|---------------------------|
| ½ c diced celery            | 1 c cubed carrots         |
| ½ c diced onions            | 1 c peas                  |
| ½ c diced green peppers     | 1 c gravy                 |
| 2 c cubed leftover beef     | 4 slices dry bread, cubed |
| 1 c cubed leftover potatoes |                           |

Brown celery, onions and green peppers in hot fat, add meat, potatoes, carrots and peas, add gravy and season to taste. Pour into casserole, top with bread cubes browned in butter. Bake 30 minutes in moderate oven.

## SOYBEAN CHOP SUEY

Lois Nicolay

- |                          |                    |
|--------------------------|--------------------|
| 1 lb. cubed pork         | 1 c chopped celery |
| 1 tsp. salt              | 2 bouillon cubes   |
| 2 med. onions, sliced    | 2 c hot water      |
| 2 c sprouted soybeans    | 3 tbsp. cornstarch |
| 1 c chopped green pepper | ¼ c cold water     |
| 4-6 tbsp. soy sauce      |                    |

Brown meat in hot fat. Salt. Add onions, cook until soft and yellow. Add soybeans, green pepper, celery and soy sauce. Dissolve bouillon cubes in hot water, add to meat mixture. Cover. Simmer 45 minutes. Blend cornstarch and cold water, gradually add to first mixture stirring constantly until thickened. Cover. Simmer 15 minutes. Serve with fluffy rice. Serves six.

## THE MEAT COURSE

### WHOLE MEAL IN ONE DISH

Elsie King Nicolay

One cup spaghetti, 2 cups canned corn or fresh corn,  $\frac{1}{2}$  lb. hamburger, 1 green pepper, salt to taste, 1 can tomato soup, 1 cup grated cheese, 1 small onion,  $\frac{1}{2}$  cup butter, 1 tsp. pepper. Cook spaghetti until tender, blanch in cold water. Drain. Cook pepper and onion with hamburger in just enough water to keep it from being lumpy. Mix tomato soup, corn and butter and heat until butter is melted. Mix all together and place in baking dish and bake one hour in a moderate oven. Sprinkle grated cheese on top just before removing from oven.

### PAULINE'S MEAT BALLS WITH SAUERKRAUT

Helen Pierron

$1\frac{1}{2}$  lbs. ground pork  
 $\frac{1}{2}$  c rice  
 $\frac{3}{4}$  c onion, chopped and cooked in butter

1 egg  
 $\frac{1}{2}$  to  $\frac{3}{4}$  c milk

Mix and form into balls, lay on top of sauerkraut. Cook in open vessel until it comes to a boil, then cover and let steam done.

### MEAT CHIP RING

Elsie S. Nicolay

$\frac{1}{2}$  c catsup  
 $\frac{1}{4}$  c water  
 $\frac{1}{4}$  c brown sugar  
 $1\frac{1}{2}$  lbs. ground beef  
 $\frac{1}{2}$  lb. ground pork

$\frac{1}{2}$  c chopped onion  
 $\frac{1}{2}$  c horseradish  
2 eggs, beaten  
Salt and pepper to taste  
 $\frac{3}{4}$  c crushed New Era potato chips

Combine first three ingredients and pack into bottom of a ring mold or loaf pan. Combine all other ingredients and pack into pan. Bake 45 minutes at 350 degrees. Unmold immediately after removing from oven. A delicious sauce will cover the top of the loaf when it is unmolded.

### CASSEROLE OF RICE AND SALMON

Jo Coski

$\frac{3}{4}$  to 1 c rice  
1 can salmon (or equivalent cooked salmon)  
1 tbsp. chopped green pepper  
1 tbsp. chopped onion  
1 tsp. lemon juice  
1 tsp. celery salt

$\frac{1}{4}$  tsp. celery salt  
 $\frac{1}{8}$  tsp. pepper  
 $\frac{1}{4}$  c soft bread crumbs  
 $\frac{1}{2}$  c tomatoes  
Spk. cayenne  
1 egg, beaten slightly

Cook rice in large amount boiling water. Stir with fork to keep from sticking, if necessary. Drain in wire strainer. Grains of rice should hold shape. Line casserole or pyrex dish with one-inch layer of rice. Mix all other ingredients together and put in on top of rice. Cover with remaining rice. Place in steamer and steam about two hours. Serve from casserole, with tomato sauce if preferred.

### CHICKEN CASSEROLE (Serves 24)

Opal Nicolay

One large fat hen. Cook well done, bone, cool broth and remove fat. Make dressing. Place a layer of dressing in a buttered baking dish then a layer of chicken, layer dressing, etc. Put balance of broth and fat in a kettle. Thicken with 1 c flour and 6 well-beaten eggs and milk to make  $\frac{1}{2}$  gallon. Use bread crumbs for 1 gal. dressing. Pour gravy over top. Put on a layer of cracker crumbs. Bake 1 hour in a big pan.



## CHOP SUEY

Marie Nicolay

- 2 tbsp. butter
- 1½ lbs. veal, pork, lamb, or beef, cut in 1-inch cubes
- Salt and pepper
- 2 c onions
- 2 c celery
- ½ c green pepper
- ¼ c pimiento
- 1 4 oz. can mushrooms
- ¼ c cornstarch combine with ¼ c cold water
- 3 tsp. Chinese molasses
- ¼ c Chinese soy sauce

Brown meat in butter, salt, pepper. Cover, simmer while preparing vegetables. Add vegetables and seasoning. Cover, simmer until vegetables are tender. Stir in cornstarch. Cook 5 minutes. Serve on fluffy rice or cooked noodles. For best effect cut all vegetables in strips ½ inch wide, two inches long. Vegetables should be tender but not mushy.

## DRESSING FOR CHICKEN

Opal Nicolay

- |                           |                       |
|---------------------------|-----------------------|
| 3 c chicken broth         | Salt, pepper, sage    |
| 2 small onions, chopped   | 1 egg (well beaten)   |
| 1 tbsp. poultry seasoning | 3 c soft bread crumbs |
| ¾ c diced celery          | ½ c yellow corn meal  |

Heat broth to boiling. Add corn meal moistened in cold water. Cook 10 minutes. Pour over other ingredients. Cook ground giblets and skin of chicken, slowly in skillet, add to dressing.

## QUICK MACARONI CASSEROLE

Ellen Ashwell

- |                         |  |
|-------------------------|--|
| 1½ c macaroni (cooked)  | 1 can tuna                             |
| 1 med. onion            | 1 can mushroom or cream of tomato soup |
| 2 c grated sharp cheese |  |

Heat soup and 1 c water to boiling point and add to other ingredients that have been well mixed. Bake in moderate oven 35 minutes.

## ELK OR BEEF IN RICE ROLL

Jo Coski

- 1 lb. elk meat (or beef) lean and all outside tissue trimmed off
- 1½ c celery chopped, 1 onion chopped
- ¾ c rice

Cut meat in pieces about 1 inch cubes. Fry in generous amount of butter. Add celery, onion, salt, pepper and enough water to cover. Cook until well done then thicken liquid with flour to make thin gravy over all. Serve in ring or rice which has been cooked in rapidly boiling salted water for 20 minutes at sea level or 30 minutes in high altitudes.

## OLD CHIMNEY INN CHICKEN PIE

Lenora Dotten

The first step in making a good chicken pie is to start with a good chicken. Always demand a grain fed fowl, and get a big fat hen, the more fat the better for good pie. Cook until very tender and separate from the bones. Allow to stand in the refrigerator over night. Make a rich gravy, not thin-

ning the broth too much. Set aside to cool. Start with a good pie crust, cold chicken, and cold gravy. Line small individual pie tins with crust, lay in a handful of cubed chicken, (chicken should be in about 1-inch cubes), now one tbsp. of cold gravy. Place on top crust and bake 20 minutes in hot oven 425 degrees. Keep out enough gravy to serve over the pie. A little commercial chicken fat such as Betty Crocker uses in her chicken soup may be used in the gravy and emphasizes the chicken flavor. These are excellent for freezing. The error many people make in making chicken pie is "stretching the chicken too far" and the real flavor is lost in the most important step, the good gravy. Adding a whole onion to the chicken when cooking improves the flavor.

#### GEORGE'S ORIGINAL BETTI RECIPE

Lillian Doyle

- 1 c chopped onions
- 1 tbsp. chopped garlic
- 1 green pepper chopped
- 2 stalks chopped celery
- $\frac{1}{2}$  c olive oil

Braise above to golden brown. Add  $1\frac{1}{2}$  qt. tomatoes, 1 can tomato paste and 1 can water, 1 tsp. hot peppers (optional), 1 tsp. black pepper, 1 tsp. oregano, 3 tsp. salt. Bring to boil, then let simmer 2 hours. One lb. ground meat, 1 egg,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{4}$  toe garlic, chopped fine. Mix well, form into balls. Cook in deep fat and add to sauce after it has simmered one hour. Then start singing "Vivi Giovinezza." Cook spaghetti and you are set.

#### MOCK CHICKEN CHIP CASSEROLE

Elsie S. Nicolay

- 1 lb. lean pork, diced
- $\frac{1}{2}$  lb. pkg. noodles
- 2 c milk
- 3 slightly beaten eggs
- $\frac{3}{4}$  c potato chips
- Salt and pepper to taste

Cook meat slowly in covered skillet, simmering until tender. Remove meat. Cook noodles until tender. Pour milk into skillet in which the meat has been cooked so that the meat stock and flavor will be used. Combine meat, noodles, milk and eggs. Pour into greased casserole and cover with potato chips. Bake in a pan of hot water 1 hour at 350 degrees.

#### PAULINE'S MACARONI MOUSSE

Helen Pierron

- 1 c macaroni (cooked)
- $1\frac{1}{2}$  c scalded milk
- 1 c soft bread crumbs
- $\frac{1}{4}$  c melted butter
- 3 well beaten eggs
- 1 tbsp. chopped pimiento
- 1 tbsp. chopped parsley
- 1 tbsp. chopped onion
- $1\frac{1}{2}$  c grated store cheese

Pour scalded milk over bread crumbs, season and add other ingredients. Pour into well greased baking pan. Put pan of water underneath. Bake 50 minutes at 350 degrees. Serve one of the following over this: Creamed mushrooms, creamed chipped beef, creamed tunafish or a creamed cheese sauce.

#### ESCALOPEDED EGGS

Gladys Holmberg

Hard boil eggs (I usually take about 5 or 6 for my family). Roll crackers into fine crumbs and line bottom of casserole about  $\frac{1}{4}$  inch thick. Then slice layer of eggs, salt, pepper, more crackers, then eggs, and so on until all eggs are used. Cover all with milk and put a few dots of butter on top.

and bake about 45 minutes in moderate oven. Grated cheese may also be used on top of casserole. There is no definite amount of ingredients to be used, but may be varied to suit the number of people you wish to serve. Seasoning may be added to suit individual tastes.

### JAPANESE CRAB

Helen Pierron

- |   |                         |
|---|-------------------------|
| 2 tbsp. green pepper                    | 1 c crab meat           |
| 2 tbsp. flour                           | 1 c grated cheese       |
| 2 tbsp. butter                          | 1 egg, well beaten      |
| 1 c strained tomatoes                   | $\frac{3}{4}$ c milk    |
| $\frac{1}{2}$ tsp. dry mustard          | $\frac{1}{4}$ tsp. salt |
| $\frac{1}{4}$ tsp. Worcestershire sauce |                         |

Cut up the green pepper and cook in the butter for five minutes. Blend in flour and seasonings. Add tomatoes and cheese, then beaten egg and cook a few minutes. Heat milk, then add to the other mixture. Lastly add crab meat. Place on toast points or on shells and place in the broiler for a few minutes before serving. May be topped with fried bread crumbs.

### BARBARA'S CRAB MEAT BISQUE

Helen Pierron

- |                               |                              |
|-------------------------------|------------------------------|
| 2 cans tomato soup            | 1 large raw onion            |
| 1 c crab meat flakes          | 2 or 3 medium sized tomatoes |
| 1 pint milk                   | Bay leaf                     |
| $\frac{1}{2}$ pint thin cream | Brazil nuts                  |

Place soup, milk, onion and halved tomatoes with a pinch of sugar and one small bay leaf in Dutch oven or heavy sauce pan. Cover and allow to simmer for 25 minutes. Strain, and return to range and add cream, crab flakes, salt and pepper. Bring to a quick boil. Remove from fire. Serve with whipped cream into which Brazil nuts flakes have been folded.

## MEATS, FISH AND POULTRY

### BARBICUED RIBS.

Marie Nicolay

3 lbs. spareribs, salt and pepper. Bake in 325° oven two hours. Add sauce, increase heat to 350° and bake additional 45 minutes.

Sauce: 1 c diced onion, 1 c diced green pepper, 1 c catsup, 1 tbsp. sugar, 1 tbsp. vinegar, 2 tbsp. prepared mustard,  $\frac{1}{4}$  tsp. cloves. Cover, simmer 45 minutes. Plan on  $\frac{1}{2}$  lb. ribs per persons. For wonderful hot sandwiches, slice leftover roast into barbicue sauce, simmer 15 minutes. Serve on hot buns.

### CHICKEN LOAF

Marie Sellers

First Step: Put a fat, 5-pound hen in a large pot with a carrot, a sliced onion, 2 tsp. salt and 2 qts. boiling water. Let it cook very slowly 2½ hours or until meat begins to leave bones. Let bird cool in its own liquid. When cool, take out and pull meat off bones and the skin off the meat. Put skin through the meat chopper. Cook giblets in salted water until tender.

Second Step: While hen cooks, make stuffing. Crumble up 1½ loaves

two-day-old white bread (save crusts to grind up and use other ways). Melt  $\frac{1}{2}$  cup butter or margarine in a very heavy skillet. Cut up 6 sprigs parsley, 6 scallions with their tops (or 1 medium onion) and 2 large stalks of celery, their tops, too. Cook vegetables in the melted fat over low heat for 5 minutes. Then mix into bread crumbs lightly with a fork to keep dressing fluffy. Grind the cooked giblets and mix in. Add 1 tsp. salt, good dash white pepper and 1 tsp. poultry seasoning. Finally, mix in 6 tbsp. of the chicken broth. No more or your dressing will be heavy.

**Third Step:** The sauce. Skim the fat off the top of chicken broth and heat 1 cup in large heavy saucepan. If you don't get that much fat, make up the difference with butter or margarine. Heat 4 cups chicken broth and 1 cup of milk together, but do not boil. Stir 1 cup sifted flour into melted fat until smooth. Add broth and milk mixture gradually, stirring constantly. Add 2 tsp. salt. Cook until thick, stirring all the time. When cooked, beat 4 eggs slightly and mix in a part of the sauce. (This to keep eggs from curdling.) Then combine sauce and eggs and cook over low heat another 3 or 4 minutes. But keep stirring! When you take it off range, add ground chicken skin.

**Fourth Step:** Grease one very large or two small casseroles. Put stuffing in the bottom carefully. Pour over it half the sauce. On top of this the chicken meat, which has been cut up with scissors into nice pieces. Add remaining sauce. Take 1 cup dry bread crumbs and toss in 4 tbsp. melted butter. Sprinkle on top. Put casserole in moderate oven, 375° F., and bake 20 minutes or until crumbs are golden brown and scalloped chicken is piping hot all the way through. This amount serves 12 generously.

### HAM BALLS IN BROWN SAUCE

Eunice Sellers

1 lb. ground cured ham (lean meat only)  
1½ lbs. ground fresh pork (lean meat only)  
2 c bread crumbs

2 eggs, well beaten  
½ tsp. salt  
1 c milk

Combine and mix thoroughly. Form into 16 balls and place in baking dish. Combine the following and pour over meat balls:  $\frac{2}{3}$  c brown sugar, 1 tsp. powdered mustard,  $\frac{1}{3}$  c vinegar,  $\frac{2}{3}$  c water. Bake in slow oven (400°) 1½-2 hours, basting frequently.

### DELICIOUS SIMPLE HAM LOAF

Nonnie Dotten

Grind leftover scraps of ham from baked ham, and measure. Use as much ground pork shoulder plus a fourth more. Place 1 tsp. of tapioca per cup of ground meat. Moisten with broth, milk or water, form into loaf and bake. May use horseradish sauce made by mixing ½ lb. cream cheese and ½ bottle of horseradish, if desired.

### EVERYDAY MEAT LOAF

Virginia Deal

2/3 c dry bread crumbs  
1 c milk  
1½ lbs. ground beef  
2 beaten eggs

¼ tsp. salt  
½ tsp. pepper  
½ tsp. sage

Soak crumbs in milk, add all other ingredients, mix well. Form in individual loaves and place in greased muffin pans. Bake, 350°, 45 minutes.



## BAKED MEAT LOAF

Bethene Cann

1½ lbs. hamburger  
½ lb. pork sausage  
Small can tomato puree  
1 small onion (chopped)  
1 small green pepper (chopped)

2 c crushed crackers  
2 beaten eggs  
Salt and pepper to taste  
2 stalks celery (chopped)

## PERFECT BROWN STEW

Eunice Sellers

A good stew takes time so begin 3-3½ hours before meal time. Use heavy kettle or Dutch oven. 2 lbs. beef chuck or flank cut in 1½-inch cubes. Brown in sizzling hot suet fat, turning so all sides are nicely browned.

Then add:

4 c boiling water  
1 tsp. lemon juice  
1 tbsp. Worcestershire sauce  
1 clove of garlic  
2 bay leaves

1 tbsp. salt  
½ tsp. pepper  
2 tsp. paprika  
Dash of allspice  
1 tsp. sugar

Cover and let simmer 2 hours over low heat. Stir occasionally to prevent sticking. About 1 hour before time to serve prepare: 6 carrots (or enough for family), 12 small onions (more if desired), several potatoes, according to needs. Place vegetables on top of meat. Cover and simmer until vegetables are well done. (May have to add a little more boiling water when vegetables are put on top of meat.) If desired, vegetables and meat may be removed from liquid and thickening added to make gravy, or it maybe served without thickening the broth.

## SALMON BALLS

Bertha Nicolay

To one can salmon, use four eggs. Mash salmon up real fine and add well beaten eggs and one cup cracker crumbs. Form into soft balls and roll in cracker crumbs and fry in hot fat. Brown quickly.

## VEAL LOAF

Helen Pierron

Make a loaf of 3 lbs. veal, ½ lb. salt pork, 3 eggs and 1 cup cracker crumbs. Put in hot grease in roaster. Sprinkle poultry seasoning all over top and bake 15 minutes at 350 degrees. Turn heat down to 250 degrees and bake until done. Baste often. Good for slicing cold.

## TACOS

Eunice (Coski) Roberts

Brown 1 lb. hamburger, 1 small chopped onion, 1 button minced garlic in skillet. Add 2 medium, chopped cooked potatoes. Fry tortilla in deep cooking oil until tender, place tablespoon meat mixture in center, fold tortilla over, secure with toothpick and place on cookie sheet. Continue until meat mixture is gone, and keep warm in oven until ready to serve. To serve, unfold tortilla, add chopped tomatoes, grated cheese and chopped onion, refold, and pour chili sauce over whole taco.

## CHILI SAUCE

Eunice (Coski) Roberts

Heat 1 can tomato sauce (8 oz.), 1 can water and 1 can Valley red chili sauce (10 oz.). Simmer until thick.

## VENISON DELUXE

Jo Coski

- 1½ lbs. lean venison cut in 1-inch cubes
- 1 2-inch cube butter
- 1 medium onion, chopped
- ¾ c rice
- ½ c grated cheese
- 3 or 4 stalks celery, cut in 1-inch lengths
- Water, salt, pepper, flour

Brown meat and onions in butter. Add celery, salt, pepper and enough water to cover. Simmer for 1½ to 2 hours. Thicken liquid to make gravy over meat. Cook rise in boiling water. Strain. Pile in ring around pyrex or metal platter. Sprinkle top with cheese and butter. Place in oven until melted. Pour meat inside ring and serve. (Mashed potatoes may be substituted for rice, or elk meat for venison.)

## SALADS

### CONGEALED SALAD

Virginia Deal

- 1 pkg. lime jello
- 14 marshmallows
- ¾ c boiling water

Mix and cook until melted, cool and add: 1 small can crushed pineapple, 1 tsp. lemon juice, 1/3 c mayonnaise, ½ c diced bananas, ½ c chopped nuts, ½ c evaporated milk. Stir well and pour into 8x8x1 pan, chill.

### THE CHRISTMAS CANDLE SALAD

Nonnie Dotten

- Medium sized firm, ripe tomatoes
- Green peppers
- French dressing
- Either asparagus spears, or stuffed celery for candle

If tomatoes are large use only half, turning flat side down. Make round hole in center large enough to hold "your candle." Slice rings of green pepper and insert half a ring in one side of tomato to make candle holder. Place on lettuce leaf and pass the French dressing.

### CREAM CHEESE SALAD

Nonnie Dotten

- 1 pkg. lemon gelatin
- 1 c chopped nut meats
- 1 c grated yellow cheese
- 2 c hot water
- 1 small can crushed pineapple
- 1 c cream whipped (or can substitute 2 pkgs. cream cheese)
- 1 small hottle stuffed olives, sliced

Dissolve gelatin in hot water. Let stand in refrigerator until almost set, then whip until creamy. Fold in other ingredients and put in mold and chill. This is an unusually tasty salad.

## CRANBERRY SALAD

Mary Deal

Grind 1 c raw cranberries (measure after grinding), 1 medium size apple. Let stand with  $\frac{1}{2}$  c sugar. 1 envelope Knox gelatin softened on 2 tbsp. cold water,  $\frac{3}{4}$  c boiling water,  $\frac{3}{4}$  c fruit juice (pineapple, grape, orange or apple),  $\frac{1}{2}$  c nut meats, if desired. Serves 12 to 15 people.

## CRANBERRY SALAD DELUXE

Gladys Holmburg

$\frac{1}{2}$  lb. cranberries, ground  
1 c crushed pineapple  
16 marshmallows, chopped as small as possible  
1 c sugar

Mix above ingredients together and let stand several hours, preferably overnight. Then add 1 c whipped cream.

## FINE SALAD — CRANBERRY

Mary Deal

$\frac{1}{2}$  c celery, cut fine  
 $\frac{1}{2}$  c diced pineapple  
1 c thick cranberry sauce (sweetened)  
Juice of 1 lemon  
 $\frac{1}{2}$  c pecan nut meat (not too fine)

Dissolve 1 pkg. lemon jello in  $1\frac{1}{2}$  c boiling water. When jello begins to harden mix in other ingredients. Mold in one large mold or individually.

## LUNCHEON SALAD

Mary Deal

1 can tomato soup  
2 pkgs. or 6 o. cream cheese  
2 tbsp. gelatin (2 envelopes)  
 $\frac{3}{4}$  c mayonnaise  
1 c chopped celery  
1 c chopped green pepper  
 $\frac{1}{4}$  c chopped onion  
2 cans shrimp (1 can salmon, 1 can tuna fish or 1 can crab meat may be used)

## OVERNIGHT SALAD

Dorothy Deal

1 lb. marshmallows  
1 can sliced pineapple  
 $\frac{1}{2}$  lb. seedless or red grapes  
 $\frac{1}{2}$  lb. nut meats  
1 can white or Queen Anne cherries

Cut marshmallows small and mix with cut up fruit, then add dressing. Dressing: 4 eggs, beaten; juice of 1 lemon,  $\frac{1}{2}$  c hot milk. Cook until thick. Cool. Add 1 pint whipped cream. Mix with fruit, let stand overnight. This is a recipe of Dorothy's, that we loved. It's a very hearty salad.

## RED AND WHITE SALAD

Eunice Sellers

$\frac{1}{2}$  c "red-hot's" cinnamon candies dissolved in 2 c boiling water. When thoroughly dissolved add 2 pkgs. lemon jello. Stir until jello is dissolved then add 1 No. 2 can applesauce or equivalent of home-made applesauce. Pour  $\frac{1}{2}$  of this mixture into a 9"x9" pan to "set." Combine 2 pkgs. Philadelphia cream cheese with enough mayonnaise and cream so that it can be spread on top of the set jello. Then pour other half of jello (which has been cooled but not "set") over top of cheese. Chill. Note:  $\frac{1}{2}$  c chopped nuts may be added to cheese mixture if desired.

## PINEAPPLE CHEESE SALAD

Eunice Sellers

Mixture No. 1:  $\frac{3}{4}$  c sugar,  $\frac{3}{4}$  c water, 1 No. 2 can crushed pineapple. Cook together 2-3 minutes. Pour  $\frac{1}{4}$  c cold water over 1 envelope Knox's plain gelatin and allow to stand about 5 minutes. Add to hot pineapple mixture and stir well. When partly congealed add: 1 c grated American cheese,  $\frac{1}{2}$  pint cream, whipped. Mold as desired. For a pretty salad dissolve pkg. of any colored jello (lime, orange, cherry or strawberry) in 1 c boiling water. Stir until dissolved then add 1 c pineapple juice. Fill individual jello molds one-third full of this mixture and allow to congeal. Then finish filling molds with mixture No. 1. Unmold on lettuce leaf and serve. Pretty and delicious!

## WALDORF SALAD SUPREME

Lenora Dotten

2-3 apples coarsely chopped. Sprinkle over or stir in lemon juice to reserve color and add flavor. Add 4-5 stalks celery, coarsely chopped; 1 lb. seedless white grapes, chopped; 3-4 slices pineapple, 1-2 oranges, nuts if desired. Do not chop any ingredient too fine. Then add 2-3 tbsp. sugar, 1-2 bananas (better when soft), 3 tbsp. mild salad dressing and 1-2 tbsp. mineral oil. Stir until well mixed. Serve on lettuce leaf and, if desired, garnish with whipped cream and green or red cherry.

## PINEAPPLE CHEESE SALAD

Ellen Ashwell

One pkg. lemon jello,  $1\frac{3}{4}$  c water, juice of 1 lemon. When congealed add: 1 c whipped cream, 2 or 3 tbsp mayonnaise, 1 c grated cheese, 6 or 8 marshmallows,  $1\frac{1}{2}$  c pineapple.

## VERY LOW CALORIE SALAD DRESSING—but tasty

Ellen Ashwell

$\frac{1}{2}$ c mineral oil	2 tbsp. catsup
$\frac{1}{2}$ c of lemon juice or vinegar	1 tsp. Worcestershire
$\frac{1}{2}$ tsp. salt	Paprika or cayenne and a little sugar
$\frac{1}{2}$ tsp. dry mustard	

Some chopped onion or clove garlic, if desired. Shake well in a jar and chill. Variety may be had by adding a tablespoon chopped chives or parsley.

## SUNSHINE SALAD

Mary Deal

1 pkg. lemon jello	1 c grated carrot
1 c boiling water	1 tbsp. vinegar
1 c pineapple juice	1 spk. salt
1 c grated pineapple	$\frac{1}{2}$ c nut meats, if desired

## CHRISTMAS SALAD

Helen Pierron

One pkg. lime jello dissolved in one cup hot water. Lay rings of pineapple or pears in bottom of round jello mold. In the center of each piece of fruit place a red cherry. (In the case of pears, lay hollow side of pear half face down with cherry tucked in center.) Add one cup of the fruit juice to the jello and pour over the fruit. Place in the refrigerator and allow to set. Dissolve one pkg. strawberry jello in one cup hot water, add one pkg. frozen strawberries. When as thick as honey, add a pkg. softened cream cheese and beat well. Pour over the lime jello and allow to set. Turn out with the green mixture on top.



## CHERRY SALAD

Elsie S. Nicolay

- 1 pkg. raspberry jello
- 1 can black cherries

Use juice of cherries, heated for dissolving jello. Finish required amount of liquid with grape juice. Pit cherries and stuff with pecan meats. Pour in mold.

## KIDNEY BEAN SALAD

Mother Nicolay

- 1 can kidney beans
- 3 hard boiled eggs
- $\frac{1}{2}$  doz. sweet pickles

- 2 sweet peppers or 1 can pimiento
- 1 small onion

Cut everything except the beans up fine and mix with mayonnaise dressing.

## CHICKEN ONLY SALAD

Helen Pierron

Steam chicken until tender (use very little water, low fire and cover the pan). Allow chicken to cool, chop fairly small and put in bowl. Squeeze lemon juice over this and set in the ice box for two hours. Stir in chopped celery, salt, pepper and an abundance of mayonnaise. Place in ice box over night to blend and marinate.

## FAVORITE SALAD PLATE COMBINATIONS

Helen Pierron

- 1—Asparagus, cottage cheese, tomato wedges, boiled eggs and stuffed olives.
- 2—Potato salad, pickles, tomato wedges.
- 3—Fruit jello, apricots stuffed with cream cheese.
- 4—Fruit jello, cottage cheese, celery hearts and assorted fresh fruits
- 5—Pear halves, filled with delicately colored cream cheese balls. Grape-fruit wedges and apricot halves.

## OLD CHIMNEY INN ROQUEFORT DRESSING

Lenora Dotten

One large pkg. cream cheese, 12 oz., prefer Phila.,  $\frac{1}{4}$  lb. Roquefort cheese, blue domestic preferred, 1 pint Miracle Whip salad dressing, 1 small bottle of the best French dressing. Mix all together. Makes quite a quantity but keeps very well.

## COLE SLAW

Helen Pierron

Slice fresh green cabbage, paper thin and chop again to bite size. Add two small onions and half dozen stuffed green olives. Make the dressing as follows: 1 tsp. salt, some freshly ground pepper, a pinch turmeric and a tsp. Worcestershire sauce and  $\frac{1}{2}$  cup mayonnaise. To this add enough buttermilk to make sauce the consistency of thick cream. Stir it well and pour over cabbage. Toss until it is all well blended. Capers and a little juice from the capers may be added if they are preferred by your guests.

## VEGETABLES

### TASTY GREEN BEANS

Virginia Nicolay \*

Combine 1 can or qt. green beans, 1 can cream of mushroom soup. Place in casserole, top with buttered crumbs. Bake until heated thoroughly. Asparagus may be used in place of beans.

### STUFFED CABBAGE

Nonnie Dotten

Carefully remove outside leaves from cabbage head, drop into hot salt water and allow to boil about a minute. Drain and cool. Stuff with any favorite meat stuffing. Left over meats with rice, onion and celery; or hamburger, rice, onion and celery; or bread crumbs may be substituted for rice. Use toothpicks to hold together, cover with tomato soup and bake in moderate oven about an hour. Particularly good with pumpernickle bread. Would suggest in any dish of this nature to keep a good soup base around and add a teaspoon. Soups of beef base or chicken base is excellent for "perking" flavor.

### BAKED BEANS

Jo Coski

2 c white beans  
1 ham hock (cut in quarters)  
 $\frac{1}{2}$  c tomato catsup (optional)

1 small onion  
1 c brown sugar  
Salt and pepper

Soak beans overnight or for six hours. Cook on top of stove with ham hock for one hour. Simmer onion a few minutes in a little fat. Alternate layers of beans, brown sugar, salt, onion in bean jar. Pour water in which beans were boiled over all. Put catsup on top and finish filling to cover with hot water, keeping water well up to top of jar. Note: I use small navy beans, cooking time may be less in low altitudes.

### HARVARD BEETS

Lenora Dotten

12 small beets, cooked and cut as desired  
 $\frac{1}{2}$  c water  
 $\frac{1}{4}$  c vinegar

$\frac{1}{4}$  c sugar  
2 tbsp. butter  
 $\frac{1}{2}$  tbsp. corn starch

Mix sugar and corn starch; add vinegar and water and boil 5 minutes. Add beets and let stand over low heat 30 minutes. Just before serving, bring to boiling point and add butter.

### HASHED BROWN POTATOES

Lenora Dotten

Boil potatoes with jackets on—let stand in the ice box at least over night. Peel and grate on a coarse grater. Take care not to allow the potatoes to get damp. Very lightly take a handful and place on a hot grill or in a greased skillet. Cook very slowly until brown, then turn only once and brown on the other side. Salt and pepper before turning. The secret lies in keeping the potatoes fluffy. Country lard is the best fat to use. Old Chimney Inn.

## ESCALLOPED CABBAGE

Elsie S. Nicolay

Shred cabbage and cook in moderately salted water until tender. Drain. Add enough milk to cover. Dot freely with butter. Salt and pepper to taste. Dredge with flour; cook until smooth. Pour in baking dish and sprinkle with grated cheese and put in oven to brown.

## GREEN BEANS, SPANISH STYLE

Jo Coski

1 c string beans  
3 slices bacon

1 c canned tomatoes  
1 small onion

Fry bacon, cut in small pieces and add chopped onion, brown being careful not to burn. Add beans and tomatoes. Bake in moderate oven about 1½ hours. If bacon makes an excess amount of fat, pour a little off before adding onion.

## CANNING OR PRESERVING

Mary Deal

### CHOW-CHOW

6 red peppers  
6 green peppers  
2 qts. green tomatoes

2 lbs. onions  
2 lbs. cabbage  
1/3 c salt

Chop vegetables and cover with the salt. Let stand over night. In the morning drain and add 2 tbsp. celery seed, 2 tbsp. mustard seed, 5 c sugar, 5 c vinegar. Boil 30 minutes, just before removing from fire add 1 tsp. sumeric powder. Seal.

### MILLION DOLLAR PICKLES

Mary Frances Ryan

Slice lengthwise, medium sized cucumbers. Let stand for five days in salt water. (Strong enough to float an egg—2 qts. water to 1 c salt.) After five days wash in clear water twice. Add 2 tbsps. powdered alum to enough water to cover and let stand three days. Repeat washing in clear water twice. Make a syrup of 1 qt. vinegar, 2 qts. sugar, 1 tbsp. cloves, 1 tbsp. cinnamon. Pour over pickles while hot. Reheat every day for five days. Seal on the fifth day.

### PICKLED BEETS

Elsie King Nicolay

1 c sugar  
2 c vinegar

3 c water  
½ tsp. salt

Heat to boiling point pour over beets that have been boiled and sliced. Seal while hot.

### GRAPE JUICE

Mary Deal

10 lbs. grapes  
2 qts. water  
2 lbs. sugar

Mash grapes in kettle, boil 30 minutes, strain juice. Pour water over pulp to gain all of the juice, add sugar, boil and seal while hot. May be diluted at least one-half for use.

## WATERMELON AND PINEAPPLE PRESERVES

Mary Deal

- |   |                              |
|---|------------------------------|
| 7 lbs. watermelon rind  | 2 cans pineapple             |
| 5 lbs. sugar  | 1 bottle Maraschino cherries |
| 2 pts. water (pineapple and cherry juice may be included in this) |                              |

Cook rind until tender, drain and boil in syrup until clear, about an hour. Add cut up pineapple, boil again  $\frac{1}{2}$  hour, add cherries and boil again a few minutes. Be sure the syrup is good and thick. Seal while hot.

## DELICIOUS SOUR PICKLES

Nina Barnett

Put in quart jars: 2 tbsp. salt, 2 tbsp. ground mustard, 4 tbsp. sugar. Pack with cucumbers, not over four inches long. Fill jars with mild strength vinegar. Seal. Shake jars daily until all is dissolved.

## HEINTZ PICKLES

Mother Nicolay

Fifty cucumbers, 4 or 5 inches long, allow to stand one week in brine of one pint salt to one gallon water. Drain, cover with boiling water, add 1lb. alum and allow to stand for 24 hours. Drain and split cucumbers, cover with boiling water and allow to stand 24 hours. Make a syrup of 5 pints vinegar, 6 cups sugar, 1 oz. cinnamon sticks, 7 oz. celery seed. Bring to a boil and pour over pickles. Allow to stand 24 hours. For three successive days drain, add one cup sugar to the syrup, bring to a boil and pour over the cucumbers. On the fourth day, bring syrup to a boil, pour over the cucumbers, pack in jars and seal. (These are delicious and worth the time consumed.)

## CORN SALAD

Mother Nicolay

- |  |                          |
|--|--------------------------|
| 2 doz. ears of corn, cut corn from cob | 8 large onions, chopped  |
| 2 heads cabbage, cut fine              | 2 green peppers, chopped |

Add salt, celery seed and mustard to taste. Put all together, add one cup sugar, cover with vinegar and boil until tender. Pack in jars and seal.

## SWEET DILL STICKS (the only pickles I can make)

Helen Pierron

Take on can commercially canned dill pickles (not Kosher). Pour off all the liquor (pour it down the drain). Now slice the pickles, each in about eight pieces, slicing them the long way of the pickle. Pack them back in the jar. Fill the jar with granulated sugar, shake the jar so the sugar gets in and around all of the pickles. Set in the icebox for about three or four days.

## CHILI SAUCE

Mary Deal

- |                          |                     |
|--------------------------|---------------------|
| 36 medium sized tomatoes | 2 tbsp. cinnamon    |
| 4 sweet peppers          | 1 tsp. cloves       |
| 4 hot peppers            | 1 tsp. allspice     |
| 1 qt. onions             | 1 tsp. black pepper |
| 2 c sugar                | 1 tbsp. mustard     |
| 5 c vinegar              | 4 tsp. salt         |

Cook tomatoes until tender. Chop onions and peppers very fine. Mix all together and cook 4 or 5 hours.

## NELLIE'S WATERMELON PICKLES

Elsie S. Nicolay

Two lbs. watermelon rind, peel and cut in small pieces and soak overnight in 1 gallon water and 3 tbsp. salt. Drain and boil in clear water until transparent. Make a syrup of: 2 qts. vinegar, 5 lbs. sugar, 1 tbsp. whole cloves, 1 tbsp. whole black pepper, 4 sticks cinnamon, 4" or 5" long; 2 tbsp. cassia buds (buy at drug store), 1 small bottle Maraschino cherries. Cook for 45 minutes, pour over watermelon rind and allow to stand overnight. Drain, and boil syrup down to about one third. Put rind in crock, pour syrup over and cover. Will keep indefinitely.

## BEET RELISH

Mother Nicolay

Chop fine, 1 quart cooked beets and one quart raw cabbage. Add one cup grated horseradish, one cup sugar, 1 tbsp. salt,  $\frac{1}{2}$  tsp. black pepper and enough vinegar to moisten it well. Pack in jars and seal.

## TOMATO SAUCE FOR SPAGHETTI

Mary Deal

$\frac{1}{2}$ c Wesson oil	2 bay leaves
2 tbsp. chopped parsley	6 c cooked tomatoes (may be strained)
4 medium onions, chopped fine	2 tsp. Worcestershire sauce
4 small cloves garlic	Salt to taste

Cook slowly for three hours. Put in jars and seal.

## VENISON OR BEEF MINCE MEAT

Mother Nicolay

6 lbs. meat (neck cut is the best)	2 gal. apples (peel and core)
2 lbs. raisins	6 c sugar
2 lbs. currants	$1\frac{1}{2}$ pts. vinegar (cider)
$\frac{1}{2}$ lb. suet (beef)	

Put apples, meat, suet through food chopper. Add the other ingredients and enough water to cook well. Pack in jars and seal. When ready to use for pies, heat thoroughly, adding sugar and spices to taste.

## PICKLED PEARS AND PEACHES

Helen Pierron

$\frac{1}{2}$ peck pears or peaches	2 lbs. brown sugar
2 c cider vinegar	1 oz. stick cinnamon
1 oz. cloves (whole)	

Bring to boiling point and simmer for 20 minutes. Pare fruit and stick cloves into each piece. Cook until tender but not soft. Pack in jars and seal.

## FROZEN HUCKLEBERRIES

Frances Coski

Look over and wash Idaho huckleberries. Pack three cups of berries in frozen container. Quick freeze. They will keep for several years.

## MISCELLANEOUS

### RECIPE FOR MARRIAGE

Mary Deal

Pat-a-cake, pat-a-cake, little bride.  
If you would keep him by your side.  
Time is short and the days are fleet.  
Only remember this, my sweet,  
Love will linger 'til life is dead  
For beans and bacon and meat and bread.  
No matter how young in spirit you stay,  
Love grows fickle when hair grows gray;  
But it's only a fool who will deny  
The deathless glamour of apple pie.  
So pat-a-cake, pat-a-cake, little wife,  
If you would hold him all your life.

### HOW TO PRESERVE A HUSBAND

Ellen Ashwell

Be careful of your selection. Do not choose too young, and take only such varieties as have been reared in a good moral atmosphere. When once decided upon and selected, let that part remain forever settled and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water. Even poor varieties may be made sweet with patience, well sweetened with smiles and flavored with kisses; then wrap well in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

Some of these recipes are typical of the background of the donor or of the locality in which she lives so all are listed, in case there is an interest in this phase.

Nina Barnett, 418 East 10th Street, Topeka, Kansas  
Bethene Barnett Cann, 2800 Colorado, Topeka, Kansas  
Jo Coski, Donnelly, Idaho  
Eunice Coski Roberts, 2908 Barcelone, Albuquerque, New Mexico  
Frances Coski, Donnelly, Idaho  
Bertha King Nicolay, R. D., Scranton, Kansas  
Ellen N. Ashwell, Box 19, R. #3, Ojai, California  
Mary Frances Ryan, 472 W. 3rd, Azusa, California  
Opal Nicolay, Lyndon, Kansas  
Loetta Nicolay, Lyndon, Kansas  
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Jessie Nicolay, Box 4, Wixom, Michigan  
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